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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Inspection  
Operations

Regulatory  
Programs

December 31, 1995

# Standards and Labeling Policy Book

## Change #10

10  
FEB 2 1996  
U.S. GOVERNMENT  
PRINTING OFFICE  
1995 4-104-001





United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

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To: Policy Book Subscribers

December 1995

From: Food Labeling Division

Subject: Policy Book Subscription

It is time for a renewal to your subscription for this publication.

Your five year subscription called for a total of ten changes to the basic book. There was one complete update 1991-1993 which accounted for changes 1 through 8. In 1994, there was a change #1 issued that should have read change #9. This is change #10 which is the last of this subscription.

A new subscription order form should be mailed to you soon for your renewing convenience.



**LIST OF POLICY BOOK NEW ENTRIES, CHANGES, AND DELETIONS**  
**DECEMBER 1995**

**NEW ENTRIES**

Breaded and Pre-Browned  
Halal and Zabiah Halal  
Ingredient Labeling  
Jerk or Jerk Style  
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Products Identified by a Nutrient Content Claim: See PM-123  
Net Quantity of Contents on Combination Packages: See PM-124  
Poultry Hindsaddles  
Poultry (Soup)  
Uncooked Products Which Have a Cooked Appearance

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## DELETIONS

Artificial Colors  
Bread  
Butterball  
Cheese (Standardized and Nonstandardized)  
Chopped, Pressed, Smoked, Cooked, Sliced  
Cooked Corned Beef Products with Added Substances  
Cured Ham Trimmings in Dry Sausage  
Cured Meats as Ingredients  
Hydrolyzed Plant or Hydrolyzed Vegetable Protein  
Phosphates in Sausage  
Sausage Rework #4 (Bacon)  
Soy Sauce  
Worcestershire Sauce

# THE STANDARDS AND LABELING POLICY BOOK

## INSTRUCTIONS

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## ABBREVIATIONS

AMS	- Agriculture Marketing Service
BHA	- Butylated Hydroxyanisole (anti-oxidant)
BHT	- Butylated Hydroxytoluene (anti-oxidant)
CRDSM	- Calcium Reduced Dry Skim Milk
FDA	- Food and Drug Administration
FLD	- Food Labeling Division
FR	- French
FSIS	- Food Safety and Inspection Service
FTC	- Federal Trade Commission
GRAS	- Generally Recognized as Safe
HVP	- Hydrolyzed Vegetable Protein
IMPS	- Institutional Meat Purchase Specifications
IT	- Italian
MPR	- Moisture Protein Ratio
MSG	- Monosodium Glutamate
NAMP	- National Association of Meat Purveyors
NFDM	- Nonfat Dry Milk
PDBFT	- Partially Defatted Beef Fatty Tissue
PDCB	- Partially Defatted Chopped Beef
PDCP	- Partially Defatted Chopped Pork
PDPFT	- Partially Defatted Pork Fatty Tissue
PER	- Protein Efficiency Ratio
PFF	- Protein Fat Free
pH	- Measure of Acidity
PPM	- Parts Per Million
TVP	- Textured Vegetable Protein
URMIS	- Uniform Retail Meat Identity Standards
USA	- United States of America
USDA	- United States Department of Agriculture

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## **Record of Changes**



**APENNINO (IT) :**

A dry sausage originating in the Alpine Region of Northern Italy. The label must show the true product name, e.g., "Alpino Brand Sausage - Made in USA."

**APPROXIMATE:**

The word "approximate" may be used to describe the thickness of bacon and the number of pieces in an institutional package when the actual net weight is declared (e.g., 18 - 21 pieces). "Approximately" is acceptable in a containing statement for meat products (e.g., "Containing approximately 6% of a solution of ...", or "Marinated with approximately 3% solution of ..."). The word "approximate" cannot be used in conjunction with the serving size or the required declaration of net weight of contents.

**ARKANSAS BACON**

See: Bacon Arkansas and Arkansas Style Bacon

**ARLES OR D'ARLES: (FR)**

The label must show a true product name, e.g., "D'Arles Sausage." A dry sausage similar to Milano Salami and made of coarsely chopped meat and corded "crisscross style."

**ARROZ CON POLLO (SP) :**

The product must contain at least 15% cooked chicken meat. If sold outside of Puerto Rico, label must show, in English, a true product name, e.g., "Rice with Chicken".

**ARTIFICIAL (No Artificial Anything) :**

The statement "no artificial anything" is acceptable on labels provided the product contains nothing artificial.

See: Policy Memo 019B dated August 18, 1994

#### **ARTIFICIAL FLAVORS:**

Artificial flavors are restricted to an ingredient which was manufactured by a process of synthesis or similar process. The principal components of artificial flavors usually are esters, ketones, and aldehyde groups. These ingredients are declared in the ingredients statement as "Artificial Flavors" without naming the individual components.

See: 317.2(j)(3) and (4)  
381.119

#### **ARTIFICIAL MARBLING - RED MEAT PRODUCTS:**

Fats and oils, e.g., butter, margarine, vegetable oils, etc., may be added to red meat products, e.g., roast beef and steaks. However, the presence of such substances must be indicated as part of the product name, as a product name qualifier, or in a solution statement, e.g., "Roast Beef and Margarine Product," "Vegetable Oil Added," "Containing 10% of a solution of milk, ...." All requirements of other applicable policies should be followed for these products. In addition, products that appear to be of a higher quality must include a statement to indicate this, e.g., "Injected with Beef Fat" or "Product may appear to be of a higher quality than the actual grade." Samples may be necessary to determine if this requirement applies.

#### **ARTIFICIAL SWEETENERS:**

See: Aspartame  
Saccharin

#### **ASPARTAME:**

Not acceptable as a direct ingredient in meat or poultry products. Acceptable in breakfast cereals, dry bases in gelatins, puddings, and fillings that may be components of meat or poultry products. When used, the PDP (Principal Display Panel) of the label must state "Phenylketonurics: contains Phenylalanine."

#### **ASPIC:**

A cold jelly of meat juices, tomato juices, and similar type products used to mold or garnish meat food products, seafood products, and vegetables. When aspic is used on a meat or poultry food product, it should be sublisted in the ingredients statement.

**BRATWURST, COOKED:**

Chicken has been approved in cooked bratwurst when identified in the product name. Antioxidants are not permitted.

**BRATWURST, CURED:**

Products that meet the requirement for bratwurst but also contain cures must be labeled as "Cured Bratwurst."

**BRATWURST, Poultry:**

Same requirements as for "BRATWURST." There is no limitation on beef fat, when properly identified in the product name.

**BRAUNSCHWEIGER-LIVER SAUSAGE:**

The following labeling options may be used:

Braunschweiger - A liver sausage (or Liverwurst)  
Braunschweiger - (Liver Sausage (or Liverwurst))

The second alternative must contain the parentheses.

See: 319.182

**BREAD STUFFING:**

If product contains more than 3% meat, it must be processed under inspection. Product name should be "Bread Stuffing with Meat" or "Bread Stuffing with Pork," etc.

**BREADED AND PRE-BROWNED (BREADING SET IN HOT OIL):**

Uncooked breaded products with the breading set in hot oil must state "ready to cook" or some other term to indicate the product is not cooked, or show cooking instructions on the label. These products also require safe handling instructions.

**BREADING MIXTURES (With Paprika):**

Paprika may be added to breading mixtures for the purpose of enhancing or influencing the color. However, the statement "Breading Colored with Paprika" need not be shown when paprika is listed in its correct position in the ingredients statement.

**BREAKFASTS (Containing Meat):**

The product must contain at least 15% cooked meat or poultry or meat or poultry food product based on the total net weight of breakfast.

**BREAKFAST LINKS OR PATTIES:**

The names "Breakfast Links" and "Breakfast Patties" can be considered fanciful names which must be followed by a descriptive product name. Such products are acceptable without compliance with the fresh pork sausage or breakfast sausage standard. If the names "Breakfast Links" or "Breakfast Patties" are used without further qualification, the products must meet either the fresh pork sausage standard or the breakfast sausage standard.

**BREAKFAST LINK SAUSAGE:**

Regular fresh sausage which does not have to be made with pork.

**BRESAOLA:**

A dry cured beef which is rubbed with spices and wine, similar to Coppa.

**BRINE CONCENTRATION IN THE FINISHED PRODUCT:**

$$\frac{\text{Salt}}{\text{Salt} + \text{Moisture}} \times 100$$

**BROCHETTE:**

Meat or poultry cooked on a skewer. The term "brochette" does not require further qualification. A name such as "Beef Brochette" is acceptable.

**BROCIOLA (Braciola or Brasiola) (IT):**

A rolled and tied product formulated from pork, cheese, salt, flavoring, and parsley. May also be made from beef. Species must be identified in product name.

**BROILED:**

Permitted labeling when product has been subject to direct heat. Has no standard regarding the degree of doneness.

**BROMELIN:**

A proteolytic enzyme used to soften tissues. Solutions consisting of water, salt, monosodium glutamate, and bromelin applied or injected into cuts of beef shall not result in a gain of more than 3% above the weight of the untreated product. Treated items require a qualifying statement, e.g., "Tenderized in a Solution of Water and Bromelin" to indicate use of the enzyme.

See: 317.8(b) (25)  
381.120



**BROTH, BEEF OR PORK:**

No distinction has been made between "broth" and "stock." They may be used interchangeably as the resulting liquid from simmering meat and/or bones in water with seasonings. Both products have an MPR of 135.1 or a 67.1 MPR for concentrate.

**BROTWURST:**

A cured and cooked sausage that may be smoked.

**BROWN AND SERVE SAUSAGE:**

The standard is based on one of the four options as listed below:

1. Moisture Protein Ratio (MPR) is no more than 3.7:1, fat limited to 35%, and 10% water at formulation.
2. No more than 10% added water at formulation and a yield of no greater than 80%.
3. No more than 8.8% added water at formulation and a yield no greater than 85%.
4. Product must meet fresh sausage standard before cooking. The label must show true product name, e.g., "Brown and Serve Pork Sausage."

**BROWN AND SERVE SAUSAGE (Canned):**

A cooked sausage, usually without cure, and not more than 8% water. The weight of the sausage at canning shall not exceed weight of fresh uncured meat ingredients plus weight of curing and seasoning ingredients.

**BROWN SUGAR:**

Brown sugar must be declared in the ingredients statement as "Brown Sugar."

**BRUNSWICK STEW:**

The product must contain at least 25% (fresh basis) of at least two kinds of meat, one of which may be poultry. Product must contain corn as one of the vegetables.

See: **Poultry Brunswick Stew**

**BUFFALO MEAT:**

See: Game Meat

**BUFFALO STYLE CHICKEN WINGS:**

These are chicken wings that are coated with a "mild," "hot," or "spicy" sauce. The sauce is sometimes sold in a separate container.

**BUFFALO STYLE WINGS OR BUFFALO WINGS:**

These are fanciful names that require a descriptive name, e.g., "chicken wings coated with sauce." The sauce may be "mild," "hot," or "spicy."

**BUNG:**

Large intestine used as a casing.

**BURGER:**

Meat or poultry products labeled with the term "burger" must conform to the standard for hamburger (319.15(b)) and poultry burgers (381.160).

**BURGOO:**

A thick soup or stew that must contain more than one kind of meat or poultry and vegetables. If it is labeled "Burgoo Soup," the meat soup standard is applicable; if labeled "Burgoo Stew," the stew standard is applicable.

**BURGUNDY SAUCE WITH BEEF AND NOODLES:**

The product must contain at least 25% cooked beef in the product, with up to 20% cooked noodles. Product must contain enough wine to characterize the sauce.

**BURRITOS:**

A Mexican style sandwich-like product consisting of a flour tortilla, various fillings, and at least 15% meat or 10% cooked poultry meat. The flour tortilla is rolled and may or may not have tucked ends. Fillings may contain, in addition to meat or poultry meat, such major ingredients as beans, potatoes, cheese, rice, tomatoes, and chilies.

Examples of product names are "BEEF BURRITO," "TURKEY BURRITO," "CHICKEN FAJITA BURRITO," AND "CHILI VERDI WITH BEANS BURRITO." If ingredients, e.g., rice or beans, are declared in the product name, they must appear in the proper

order of predominance. Ingredients cannot be mentioned in the product name unless all other ingredients present in amounts equal to or above the declared ingredient are included in the name, e.g., "BEANS, BEEF, TOMATO, ONION, AND RICE BURRITO."

The use of "Red Chili" or "Green Chili" or a similar designation of the chili content in a starburst, flag, or similar display, separated from the product name, is acceptable. If such designations are used as part of the descriptive name, the presence of the chilies must appear in the correct order of predominance, and all other ingredients present in amounts equal to or greater than the chilies must appear in the product name.

A claim or name that identifies the use of shredded meat or shredded poultry meat is permitted. However, if ground meat or ground poultry meat is also used, its presence must also be identified in the claim or name, e.g., "Shredded Beef and Ground Beef Burrito."

"BURRITO" alone, may be used to name the product without a descriptive name. However, the ingredients statement must appear directly beneath "burrito."

#### **BURRITOS WITH SAUCE OR GRAVY:**

Product must contain at least 50% burritos.

#### **BUTIFARRA-SAUSAGE:**

An uncured sausage. Labeling that features the term "Butifarra" would require an additional product name:

Pork Sausage - for those products that meet the fresh pork sausage standard.

Fresh Sausage - for those products that include byproduct but do not meet the standard for pork sausage.

Sausage - for those products that are incubated or fermented.

The term Puerto Rican Style would be applicable if manufactured in Puerto Rico. Other label applications will be considered on an individual basis.

See: Policy Memo 002 dated May 30, 1980.

#### **BUTT:**

The term "Butt" must be used in conjunction with name of the primal part.

**BUTTCOLA:**

Used as a coined name only - must be accompanied by true product name, e.g., "Boneless Cooked Pork Shoulder Butt."

**BUTTERMILK (Dried) :**

Dried buttermilk derived from sweet cream is acceptable as an ingredient in meat food products. Not permitted in sausage.

**BYPRODUCTS:**

The term "byproducts" on meat product labels shall be accompanied by the name of the species from which derived and individually named, e.g., Beef Byproducts (heart, kidney, liver). They may also be listed by species, e.g., calf liver, beef heart, etc.

e.g., bean flour, soy flour, and potato flour, shall be declared by their specific name. Wheat Bran is not acceptable as a cereal where cereals are approved as binders/extenders in meat and poultry products. Wheat bran is a product resulting from the milling of wheat grain.

**CERTIFIED:**

With the exception of the term "Certified Pork" the term "certified" implies that the United States Department of Agriculture (USDA) and the Agriculture Marketing Service (AMS) have officially evaluated a meat product for class, grade, or other quality characteristics. When used under other circumstances, the term should be closely associated with the name of the organization responsible for the "Certification" process (e.g., "XYZ Company's Certified Meat," or "Our Certified Meat").

See: **Certified Pork**

**CERTIFIED PORK:**

Pork that has been treated for trichinae by one of the approved methods.

See: 318.10 for trichinae treatment requirements

**CERVELAT:**

A cured and cooked sausage, often a semi-dry or dry summer sausage. Hog stomachs, beef tripe and extenders are permitted. There is no MPR (moisture protein ratio) requirement.

**CHA SHU BOW (CH):**

A steamed bun with a dry roasted pork filling requiring 15% cooked pork. Label must show true product name, e.g., "Steamed Bun with a Pork and Cabbage Filling."

**CHAROL, CHAROIL:**

A natural smoke flavoring.

**CHECK OFF BLOCK:**

The use of check off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted.

Examples of products that may look alike but are different in composition follow:

1. Ground Beef and Beef Patty Mix
2. Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
3. Frankfurters and Frankfurters with Variety Meats
4. Finely Ground Chicken and Finely Ground Chicken Meat
5. Comminuted Chicken and Comminuted Chicken with Kidney and Sex Glands Removed

However, exceptions to this policy may be granted. Exceptions would require that the establishment operators develop a procedure which the assigned inspector can readily monitor to ensure correct labeling. Such procedures, accompanied by written comments from the assigned inspector and, where possible, from the circuit supervisor, must be forwarded to the area supervisor for review and approval.

Approved procedures must be attached to the label transmittal form accompanying new or modified labels submitted for approval.

See: Policy Memo 083A dated May 12, 1988

**CHEEK MEAT, BEEF:**

Natural proportions are considered to be 2 percent.

See: Policy Memo 098B dated August 1, 1990

**CHEESE:**

1. When cheese is declared in the ingredients statement of a fabricated product, cheddar cheese must be used in the product's formulation.
2. Swiss, Gruyere: The term "Gruyere" pertains to a cheese that closely resembles "Swiss Cheese" both in its appearance and on analysis, although it has smaller holes than Swiss Cheese. FDA advises that Gruyere Cheese is a suitable substitute for Swiss Cheese and gives the same character to a finished food product, e.g., "Chicken Cordon Bleu."
3. The term Cheese may appear in the product name, e.g., "Ham and Cheese Loaf;" provided the common name is declared in the ingredients statement.
4. When a cheese product and meat or poultry food product are packaged together, the product name shown on the label must show the name of each component product.

For example, if slices of ham and slices of a cheese product are packaged together, the product name should include "Ham" and the name of the cheese product (e.g., Ham and Pasteurized Processed American Cheese). Alternatively, the Pasteurized Processed American Cheese could be parenthetically qualified contiguous to the product name (e.g., "Ham and Cheese (Pasteurized Processed American Cheese)"). The name "Ham and Cheese" alone would be acceptable if the cheese used was "Cheddar Cheese."

5. Use of substitute or imitation cheese in products where real cheese is expected (e.g., Cordon Bleu) requires the product name be changed or qualified to indicate the presence of the ersatz cheese. Substitute and imitation cheeses cannot be described as "cheese" in the product name. There is no limitation on the amount of ersatz cheese used.

6. Reduced fat cheeses may be identified on the label as "Reduced Fat Cheese." However, the name of a standardized cheese may not be associated with the phrase "Reduced Fat Cheese" (e.g., Reduced Fat Cheddar Cheese).

See: 21 CFR 133 for a listing of standardized cheeses

#### **CHEESE, PASTEURIZED PROCESSED:**

An acceptable name for pasteurized processed cheddar cheese. Other types of processed cheeses would have to be listed, e.g., "Pasteurized Processed Swiss Cheese."

#### **CHEESE (PASTEURIZED PROCESSED CHEESE FOOD OR SPREAD):**

Is a cheese food product with a standard of identity, but is not considered a cheese. Therefore, it cannot be used in meat food products where cheese is an expected ingredient, e.g., "Cheesefurters" or "Veal Cordon Bleu." It is acceptable in non-specific loaves, etc.

**CHEESEFURTER:**

A meat food product resembling a sausage which consists of a mixture of meat and cheese. The formula shall contain sufficient cheese to characterize the product so it may be labeled "Cheesefurter."

See: 319.181

**CHEESEWURST - CHEDDARWURST:**

Such names are not considered common or usual names, or descriptive names, and must be accompanied by a true descriptive name, e.g., "Smoked Sausage with Cheese."

**CHEESE PRODUCTS CONTAINING MEAT:**

Product must contain more than 50% meat to be amenable.

**CHEESE SAUCE:**

A sauce containing a characterizing cheese ingredient. All ingredients of the sauce should show in parentheses following "Cheese Sauce."

**CHEESE SMOKIES:**

A cooked smoked sausage. Same cheese requirements as "Cheesefurter."

**CHEVON (FR):**

Goat meat used for food.

**CHICHARRONES (PR):**

An acceptable fanciful name that must be accompanied by the name "Fried Pork Skins."

**CHICHARRONES de POLLO (PR):**

An acceptable product name for "Marinated Cut-up Fried Chicken" sold in Puerto Rico. When product is destined for sale only in Puerto Rico, "Chicharrones de Pollo" can be the product name. When destined for sale in other places, "Chicharrones de Pollo" must be explained with true product name.

**CHICKEN, ALOHA:**

"Aloha Chicken" is acceptable as a coined name which must be followed by a true product name, e.g., "Chicken and Sauce with

**CHIPPED HAM:**

An acceptable name for wafer-thin sliced ham.

**CHITTERLINGS:**

Approved label must identify the species of food animal from which the product is derived. Hog bungs may be labeled "Pork Chitterlings." The purge under normal conditions should not exceed 20% of the net weight of frozen chitterlings.

See: 317.8(b)(30)

**CHOHINITA PIBIL (MEX):**

Product consists of pork filling wrapped in banana leaves and baked. The leaves are removed prior to serving. The label requires a true product name, e.g., "Pork Filling Wrapped in Banana Leaves."

**CHOICE GRADE, FANCY GRADE POULTRY:**

"Choice" or "Fancy" may not be used in conjunction with "Grade" on poultry labels. These terms and others like "Prime" and "Top Quality" on poultry labels indicate only that product is equal to U.S. grade A.

See: FSIS Directive 6810.1 dated April 15, 1986

**CHOPETTE:**

May be used as part of the product name, e.g., "Pork Chopette," but the product must conform to the standard for Fabricated Steak described in 319.15(d).

**CHOPPED BEEF, VEAL, PORK, LAMB:**

See: Ground Beef  
319.15(a)

**CHOPPED BEEF PATTIES:**

Product meets chopped beef standard but is in patty form.

**CHOPPED CHICKEN LIVERS:**

Total product must contain at least 50% cooked chicken livers. Wheat flour and similar ingredients are acceptable.

**CHOPPED CHICKEN LIVERS COMBINED WITH OTHER CHARACTERIZING COMPONENTS:**

Product must contain at least 30% cooked livers, e.g., "Chopped Chicken Livers with Eggs and Onions".

**CHOPPED HAM:**

A total of 15% shank meat is permitted. This is 3% above the normal proportion of 12% shank meat found in a whole ham.

See: 319.105

See: **Green Weight**

**CHOP SUEY (VEGETABLES WITH MEAT):**

Product must contain at least 12% fresh meat.

See: **Poultry Chop Suey**  
319.311

**CHOP SUEY, AMERICAN:**

Product must contain at least 25% fresh meat in total formulation. A stew-like dish prepared with beef, pork, or veal. Vegetables include onion and celery. Macaroni, noodles, or rice are usually incorporated in the product, although recipes suggest serving chop suey over one of these.

**CHORIZO (SP):**

The product name "Chorizo" can be used for any type of chorizo sausage that is cooked, dry, semi-dry, cured and fresh without further product name qualification. Other requirements for various types of chorizo apply, including the sausage standard. It is seasoned with Spanish pimento and red pepper. Partially defatted pork fatty tissue is acceptable in Chorizo.

**CONTINUOUS PROCESS LARD:**

Is an acceptable name for lard, rendered by a low temperature process separating the oil from the fatty tissue by means of heat and centrifugal force. Label applications must describe method of preparation.

**COOKBOOKS:**

Cookbooks, recipes, and menus are used to substantiate styles of cookery, including methods of preparation and common ingredients. These references exist as resources to the culinary arts and are used to define typical meat and poultry dishes.

**COOKED BEEF, EQUIVALENCY:**

In lieu of fresh beef. A 70% yield figure is used if no yield information is provided.

See: FSIS Directive 7124.1 Table 2

**COOKED RED MEAT PRODUCTS CONTAINING ADDED SUBSTANCES:**

Cooked corned beef products and cooked cured pork products not addressed by the cured pork products regulation (9 CFR 319.104), that weigh more than the weight of the fresh uncured article, may be prepared if they are descriptively labeled to indicate the presence and amount of the additional substances. Acceptable product names include: "Cooked Corned Beef and X% Water" or "Cooked Cured Pork and Water Product, X% of Weight is Added Ingredients," and "Cooked Pastrami and Up to 20% of a Solution." The ingredients of the solution may accompany the product name or appear in locations prescribed for ingredient statements. Product name prominence guidelines are found in Policy Memo 087A and Policy Memo 109. If product name qualifiers, such as "X% of Weight is Added Ingredients," are used, the labeling prominence guidelines used for cured pork products as found in 9 CFR 319.104(b) apply.

Uncured red meat products that weigh more than the weight of the fresh article after cooking should be labeled with a qualifying statement indicating the amount of solution remaining after cooking, e.g., "After cooking, contains X% of a seasoning solution of . . ." The ingredients of the solution may accompany the qualifying statement or appear in locations prescribed for ingredient statements. The qualifying statement must be one-fourth the size of the largest letter in the product name. If the ingredients of the solution accompany the qualifier, they must appear in print one-eighth the size of the most prominent letter in the product name. Other labeling prominence guidelines are found in Policy Memo 087A.

If cooked, uncured red meat products that contain added solutions/substances prior to cooking are cooked back to or below the weight of the fresh (green weight) article, words, such as "seasoned" and "flavored," are to be used to reflect the addition of the added substances, e.g., "Seasoned Cooked Beef."

For cooked products, the percent added substances for the label statement is determined by subtracting the fresh (green) weight of the article from the weight of the finished cooked product, (i.e., after injecting, marinating, etc., and cooking), dividing by the weight of the finished product, and multiplying by 100.

This policy is intended to apply to solutions that impart favorable flavor and other sensory characteristics, but not to solutions containing ingredients used to extend a product, such as isolated soy protein and carrageenan.

A prerequisite for use of labels for these products is a partial quality control (PQC) program approved by the Food Safety and Inspection Service, as described in section 318.4 of the Federal meat inspection regulations.

Uncooked red meat products containing added substances are addressed in Policy Memo 066C.

See Policy Memo 084A dated November 30, 1994

**COPPA (IT) PORK SHOULDER BUTTS, UNCOOKED, DRY CURED:**

See: 318.10(c)(3)(iii)

**CORN DOG OR KORN DOG:**

A coined name which must be accompanied by a true product name, e.g., "Batter Wrapped Franks on a Stick." Product is limited to 65% batter and a minimum of 35% frankfurter.

**CORN DOG OR KORN DOG (POULTRY):**

"Corn Dogs" made from poultry cooked sausage, e.g., poultry franks or poultry frankfurters, must show the "kind" of poultry used in conjunction with the coined name "Corn Dogs," e.g., "Chicken (or Turkey) Corn Dogs." The "kind" name should be shown in type size at least one-third the size of the largest letter of the coined name. A descriptive name, e.g., "Batter Wrapped Chicken Frank on a Stick," must accompany the coined name. If the descriptive name is at least one-third the size of the coined name, the "kind" name need not precede the coined name.

See: Policy Memo 061A dated September 16, 1985

**CORN FLAKE CRUMBS:**

Ingredients statement must reflect ingredients of "Corn Flake Crumbs."

**CORN MEAL MUSH WITH BACON:**

Product must contain at least 15% cooked bacon.

**CORN SYRUP SOLIDS OR CORN SYRUP:**

Either name is acceptable in the ingredients statement. The maximum amount permitted in meat food products is 2% calculated on a dry basis. Corn Syrup Solids may contain up to 2% vegetable oil as an anticaking agent without being declared in the ingredients statement of a meat product.

See: 318.7(c)(4)

**CORNED BEEF (Canned, Cooked with Natural Juices):**

Canned product labeled "Cooked Corned Beef with Natural Juices," is limited to 10% added solution before cooking. If the added solution is greater than 10%, the label must indicate the total added solution, e.g., "Cooked Corned Beef and Water product-x% of weight is added ingredients."

See: Cooked Corned Beef With Added Substances



**COUNTRY STYLE PUDDING:**

There is no recognizable style for this product; therefore, the name is not acceptable.

See: MPI Regulation 317.8(b)(1)

**COUPONS:**

When enclosed in consumer packages, they shall not contain an expiration date, or shall allow purchasers at least six months for redemption from date of first sale. If the label states a coupon is enclosed inside a consumer sized package, the label must clearly and conspicuously disclose its presence, conditions, and limitations of the coupon.

**CRACKER MEAL:**

It is a manufactured product not considered a cereal and is not permitted in sausage. It is permitted in meat loaves and nonspecific meat food products.

**CRACKLINGS:**

See: Pork Cracklings

**CREAMED BEEF (Chipped or Dried):**

Product must contain at least 18% dried beef.

**CREAMED CHEESE WITH CHIPPED BEEF:**

Product consists of cream cheese, chipped beef, cream and chopped onions. The meat component must be at least 12% of the total formulation.

**CREAMED SAUCE WITH MEAT OR CREAMED MEAT PRODUCTS (Chipped Beef, Cooked Beef, Sausage, Ham, Franks, Meatballs, Etc.):**

Product must contain at least 18% meat or meat products (on a cooked basis). The kind of meat product used should be reflected in the product name (e.g., "Creamed Cured Beef, Chopped, Pressed, Cooked").

**CREOLE (FR):**

Product must contain at least 25% fresh meat. Term applies to many dishes made with tomatoes, spices, and green peppers.

**CREOLE SAUCE:**

Product must contain green peppers, tomatoes, and spices.

**CREPES:**

Product must contain:

1. At least 20% cooked meat when the filling contains no other major characterizing component.
2. At least 10% cooked meat when the filling contains one other major characterizing component (e.g., cheese).
3. At least 7% cooked meat when the filling contains two or more other major characterizing components (e.g., cheese and mushrooms).

These percentages are based on the total weight of the product.

**CREPE FILLING:**

Must contain at least 40% cooked meat or 20% cooked meat if filling has one other characterizing ingredient, e.g., cheese, and at least 14% cooked meat when the filling has two other characterizing ingredients, e.g., cheeses and mushrooms. This is based on the total weight of the filling.

**CROISSANT:**

A crescent shaped roll requiring 18% cooked meat. Label must show a true product name, e.g., "Croissant with a ham and cheese sauce filling."

**CROQUETTE:**

Product must contain at least 35% cooked meat, based on total formulation. Beef, ham, etc., must appear as part of the product name.

**CROUTE (FR):**

Is enclosed in a pastry shell or covered with crust.

**CUBE:**

Is meat cut into uniform squares, e.g., "Beef Cubes for Stew."

**CUBED:**

Is acceptable on labels of meat products, e.g., steaks or patties that have been cubed in a cubing machine. The word "Cube" is not acceptable.

**CURED UNCOOKED BEEF:**

Cured uncooked unsmoked beef tongues and cured unsmoked beef, other than corned beef briskets, may be labeled as such if they contain no more than 10% added substance. Corned beef brisket may be labeled as such if it contains no more than 20% added substance.

See: 319 Subpart D

Policy Memo 066C for the labeling of these products when they contain more than these levels of added substances

**CURED BEEF PATTIES:**

A cured beef patty which was ground and then cured. "Corned Beef Seasoned" may qualify "Cured Beef Patty" in smaller letters.

**CURED MEAT PRODUCTS - Labeling of Mechanically Reduced:**

The traditional names of cured meat products, e.g., bacon, may be used even though mechanical reduction-like chopping or chunking has taken place before the product has acquired the characteristics expected of the product, provided the finished product acquires the characteristics expected. Furthermore, the mechanical reduction must be noted in the product name or

in a qualifier to the product name (e.g., chopped bacon or bacon-chopped and formed).

See: Policy Memo 033 dated September 4, 1981

**CURED MEAT PRODUCTS - Packed in Brine:**

Cured meat products, e.g., pork tails, pork snouts, and cured boneless beef brisket, that contain 120-200 PPM nitrite and are packed and sold in brine solution, do not require a handling statement, e.g., "Keep Refrigerated," provided the finished product has at least 10% brine concentration, and the packing medium contains a sufficient quantity of salt to maintain the 10% brine concentration in the product.

**CURED PORK:**

Cured pork that is not applicable to PFF (Protein Fat Free) standards (319.104, and 319.105) must be labeled according to Policy Memo 084A.

**CURED SMOKED STIX:**

An acceptable name if followed immediately by an ingredients statement. If product meets the sausage standard it may be identified as "Smoked Sausage."

See: Sticks

**CURED UNSKINNED PORK FAT:**

Is not acceptable in products listed in 319.180.

See: Pork Skins

**CURRY POWDER:**

Is a mixture of spices and other ingredients, including turmeric. Curry powder must be sublisted in the ingredients statement.

**CURRY PRODUCT:**

1. Meat Curry: Must contain at least 50% meat (lamb, beef, etc.)
2. Poultry Curry: Must contain at least 35% cooked poultry meat.

**FRIED RICE WITH MEAT:**

The product must contain at least 10% meat; may contain eggs and vegetables.

**FRIES:**

Beef testicles may be labeled as "Beef Fries." They are not permitted to be used as an ingredient in meat food products.

**FRITTERS:**

The product must contain at least 35% raw red meat/poultry or red meat/poultry food product in the total formulation depending on the name, i.e., "Beef Fritter" must contain 35% beef and a "Chicken Patty Fritter" must contain 35% chicken patty. Fritters can contain up to 65% batter/breading (coating). If "breaded" is included in the product name, the batter/breading is limited to 30%.

See: Policy Memo 089 dated May 29, 1985

**FRIZZES:**

An acceptable name. Similar to pepperoni but not smoked. MPR of 1.6:1.

**FRONT QUARTER, CHICKEN:**

The "Chicken Front Quarter" is the same cut as a "breast quarter." Section 381.170(b)(13) (Standards for kinds and classes, and cuts of raw poultry) in the regulations explains this cut in more detail.



**GNOCCHI (IT):**

Italian term for dumplings made of wheat or potato flour rolled into rope-like strips about three-quarters of an inch thick and cut into pieces three-quarters of an inch long.

**GOETTA:**

An oatmeal product similar to scrapple. Goetta is prepared with a formula containing not less than 50% meat and meat byproducts. The cereal component should consist of oats or oat products and just enough water to prevent product from sticking and burning during the preparation process. The term "Old Fashioned" when noted on a label for "Goetta" refers to the round shape.

**GOTEBORG:**

A Swedish dry sausage made of coarsely chopped beef and sometimes pork. Mildly seasoned with thyme. It has a somewhat salty flavor and is heavily smoked, usually in long casings and air dried.

**GOETTINGER CERVELAT:**

A dry cervelat with no byproducts or binders.

**GOOSE BREAST UNCOOKED, SMOKED:**

The product is cold smoked; therefore, the 155° F. requirement is waived since product is labeled "uncooked."

**GOOSE LIVER OR GOOSE LIVER SAUSAGE:**

At least 30% cooked goose liver. When pistachio nuts are added, product name must be qualified, i.e., "pistachio nuts added."

**GORDITAS, MEAT/POULTRY:**

The product must contain at least 15% cooked meat/poultry based on the weight of the total product. The "species" or "kind" gorditas name (Beef Gordita, Chicken Gordita) may stand alone. If other characterizing ingredients such as potatoes, rice, beans, etc, are included in the name, they must be reflected in their order of predominance, e.g., Beef and Potato Gorditas, Rice and Chicken Gorditas, as determined by the formula.

**GOTHAER CERVELAT:**

Originated in Gotha, Germany. Usually made of very lean pork finely chopped and cured.

**GOULASH:**

A stew-like product with at least 25% meat or 12% poultry meat. Unless designated "Hungarian," generally means stew, whether veal, pork, beef, turkey, etc., are used. Product may be just meat and gravy or meat and gravy with vegetables served with or without rice, potatoes, or noodles.

**GOULASH, HUNGARIAN STYLE:**

The product must contain paprika and at least 25% meat or 12% poultry meat. May not contain noodles, potatoes or dumplings.

**GRADE MARK FOR POULTRY:**

See: **Poultry Grading**

**GRAVIES:**

The product must contain at least 25% meat stock or broth, or 6% meat. Mono and diglycerides allowed in amount of 1% in gravies.

**GRAVY AND BEEF:**

The product must contain at least 35% cooked beef (beef same size lettering as gravy). For 25% cooked beef (beef lettering no larger than one-half size gravy).

**GRAVY AND DRESSING WITH PORK OR GRAVY AND PORK WITH DRESSING:**

The product must contain at least 14% cooked pork.

**GRAVY AND YANKEE POT ROAST:**

The product must contain at least 35% cooked beef. Beef is cooked with or without vegetables.

**GRAVY AND SWISS STEAK:**

The product must contain at least 35% cooked meat.

**GRAVY AND POULTRY SALISBURY STEAK:**

Not more than 65% gravy and at least 35% poultry salisbury steak.

**GREEK SAUSAGE:**

The product must contain orange peel.

**GREEN WEIGHT:**

Weight of the raw article before addition of added substances or before cooking.



#### **GROUND BEEF:**

May not contain added fat. Maximum total fat 30%. Cheek meat is permitted up to 25% and must be declared in the ingredients statement. For more than 25%, show as "Ground Beef and Cheek Meat," all the same size.

Beef of skeletal origin, or from the diaphragm or esophagus (weasand) may be used in the preparation of chopped beef, ground beef, or hamburger. Heart meat and tongue meat as organ meats are not acceptable ingredients in chopped beef, ground beef, or hamburger.

See: Policy Memo 027 dated June 15, 1981

#### **GROUND BEEF CHUCK AND ROUND:**

Product to be labeled "Ground Beef Chuck" or "Ground Beef Round" must comply with the following guidelines:

1. "Ground Beef Chuck" must be derived from all or part of the primal part of the beef carcass commonly referred to as the "Beef Chuck," except as provided for in 3. The product must comply with the fat requirements of 319.15(a).
2. "Ground Beef Round" must be derived from all or part of the primal part of the beef carcass commonly referred to as the "Beef Round," except as provided for in 3. The product must comply with the fat requirements of 319.15(a).
3. Generally, shank meat may be added but may not exceed the natural proportion of the beef carcass, which is considered to average 6%. Higher quantities of shank meat may be used if the shank meat remains attached during the cutting and boning of the boneless chuck or round, or if the processor can demonstrate that a higher percentage is applicable.
4. The products must be produced under a partial quality control program.

See: Policy Memo 091 dated September 16, 1985

#### **GROUND BEEF - Hamburger and Soy Products:**

Combinations of ground beef or hamburger and soy products may be descriptively labeled, e.g., "Hamburger and Textured Vegetable Protein Product" or "Ground Beef and Isolated Soy Protein Product" if the combination product is not nutritionally inferior to hamburger or ground beef. If the combination products are nutritionally inferior, they are to be labeled as Imitation Ground Beef (or Imitation Hamburger)

or Beef Patty or Beef Patty Mix in accordance with Section 317.2(j)(1) and Section 319.15(c) respectively.

See: Policy Memo 016B dated August 18, 1994

**GROUND BEEF PATTIES:**

The product must meet Ground Beef standard.

**GROUND BEEF AND PORK:**

The product must be treated for possible live trichinae. Mixtures of fresh ground pork and beef should not be distributed from official establishments unless the pork is trichinae-treated.

See: 318.10

**GROUND BEEF - Seasoned:**

Ground Beef or chopped beef may contain seasoning substances, e.g., salt, sweetening agents, flavorings, spices, MSG, and HVP, provided in condimental proportions. Paprika or other such substances which might influence the coloration of the product are not permitted.

**GROUND MEAT:**

No water, cereal, soy derivatives, or other extenders permitted.

**GROUND (Species):**

The product must comply with 319.15(a).

**GUM ARABIC:**

May be used up to 2% in breading and batter mixes.

**HAGGIS, SCOTTISH:**

Made of grated liver and heart of a sheep combined with oatmeal, suet, and seasoning, usually stuffed into a pig's or sheep's stomach and boiled. A meat pudding, formed like a sausage.

**HALAL AND ZABIAH HALAL**

Products prepared by federally inspected meat packing plants identified with labels bearing references to "Halal" or "Zabiah Halal" must be handled according to Islamic law. The federal meat and poultry inspection program does not certify to the "Halal" or "Zabiah Halal" preparation of products, but rather accepts the statements and markings in this regard offered and applied under the supervision of any Islamic organization. The words "Halal" or "Zabiah Halal" may be used only on the labeling of meat and poultry products prepared under such Islamic authority. The identity of the Islamic organization should be available to inspection personnel. Qualification of the words "Halal" or "Zabiah Halal" by such terms as "style" or "brand" does not negate these requirements.

**HAM:**

All tissues posterior to the junction of the tuber coxae and the lumbar vertebrae may be classified as ham regardless of the method of separating the ham from the carcass. Detached hock, feet, skin, and fat cannot be so classified.

**HAM A LA KING:**

Must contain at least 20% ham (cooked basis).

**HAM, BAKED:**

See: 317.8(b)(10)

**HAM, BOILED:**

A fully cooked, boneless product which must be cooked in water and may be processed in a casing or can. The product may be of various shapes and may be partially cooked in boiling water.

**HAM BOLOGNA:**

See: Bologna

**HAM CAPACOLLA:**

Product made with ham instead of pork shoulder butts and meets the rest of the requirements of 318.10(c)(3)(ii). It shall be labeled "Ham Capacolla."

**HAM CAPACOLLA, COOKED:**

Ham that has been cured and then cooked.

**HAM, CENTER SLICE:**

See: Center Slice

**HAM AND CHEESE LOAF:**

Nonspecific loaf. Cheese is chopped into small cubes and combined with finely ground ham.

**HAM AND CHEESE SALAD:**

Product must contain at least 25% ham (cooked basis).

See: Salad

**HAM AND CHEESE SPREAD:**

Product must contain at least 25% ham (cooked basis).

**HAM, CHOPPED:**

Shank meat permitted to the extent of not more than 25% over that normally present in the boneless ham.

See: 319.105

**HAM - Chopped - Pressed - Cooked - Smoked or Sliced:**

See: Ham, Chopped

**HAM CHOWDER - CONDENSED:**

Product must contain at least 10% cooked ham.

**HAMCOLA:**

Not an acceptable product name; should be accompanied by true product name, i.e., "Boneless Cooked Ham Coated with Spices."

**HAM, COOKED:**

Product cooked in conventional manner which, if labeled "Completely Cooked," should reach an internal temperature of 158°F.

**HAM CROQUETTES:**

Product must contain at least 35% cooked ham. If chopped ham is used, the product name must be "Chopped Ham Croquettes."

**HAM AND DUMPLINGS AND SAUCE OR GRAVY:**

Product must contain at least 18% cooked ham.

**HAM-COOKED-SECTIONED AND FORMED:**

The qualifying phrase "sectioned and formed" is no longer required on boneless ham products, e.g., "ham" and "ham-water added." The addition of small amounts of ground ham added as a binder to such products may be used without declaration. The amount of ground ham that may be used can represent no



more than 15% of the weight of the ham ingredients at the time of formulation. Products containing more than 15% ground ham trimmings must be labeled to indicate the presence of the ground ham, e.g., "a portion of ground ham added." Policies regarding the required use of terminology such as "chunked and formed" and "ground and formed" will continue.

See: Policy Memo 023 dated February 10, 1981  
Policy Memo 041B dated February 15, 1991

**HAM, FRESH (or uncured):**

Ham that does not contain a cure must be labeled either "Fresh" or, if the ham meets the requirements of 319.2, "Uncured." This also applies to cooked product, and must be labeled cooked product "Cooked Uncured Ham".

**HAM-GELATIN ADDED:**

Show "Gelatin Added".

**HAM HALF:**

"Half Ham" is permitted on labels for semi-boneless ham products which during their processing have had the shank muscles removed. The two halves of the finished product have approximately an equal amount of bone. The term "No Slices Removed" has also been deemed suitable for use with a ham item referred to as "Half Ham."

**HAM LOAF:**

Meat loaf standard in 319.261 applies.

**HAM OMELET:**

Product must contain at least 18% cooked ham.

**HAM/PARMA HAM/PROSCIUTTO DI PARMA:**

Ham, when labeled "Parma Ham" and/or "Prosciutto di Parma," would have to be produced in the region of Parma, Italy, in accordance with Italian Law, which defines the denomination of origin, the territorial limits of production, characteristics of the product, and the method of manufacture.

**HAM PEPPERAM:**

A peppered ham that is coated with spices.

**HAM, PIT:**

Pit Ham is an acceptable product name. Pit Style and Pit Brand are equally acceptable.

**HAM PRESSED:**

Same as chopped ham.

**HAM PROSCIUTTO (TYPES):**

See: Prosciutto  
Prosciutto Cooked  
Prosciutto Cotto

**HAM, QUARTER, SEMI-BONELESS (No Slices Removed):**

The product consists of a ham prepared as a "Regular Semi-Boneless, Half Ham" which is sectioned again to result in four pieces just about equal not only in weight but also in content of bone.

**HAM ROLL SAUSAGE:**

Ham trimmings and ham shank meat are permitted.

**HAM SALAD:**

Product must contain at least 35% cooked ham. Chopped ham may be used without it appearing in the product name.

See: Salad

**HAM, SCOTCH STYLE:**

A cured, uncooked, boned, and rolled whole ham either tied or in a casing.

**HAM, SHANKLESS:**

When the term, "shankless" is used in reference to a ham, it indicates that the shank has been removed by a cut through the joint at a right angle to the femur bone. The distal tip of the semitendinous muscle may be severed above its tendinous attachment, leaving an extension approximately 2 inches long. The extension is considered an integral part of the ham's body and is usually folded over the femur's end.

**HAM, SHANKMEAT IN:**

See: Chopped Ham

**ICE-GLAZED MEAT AND POULTRY PRODUCTS:**

See: Water-Misted And Ice-Glased Meat And Poultry Products

**IMITATION:**

A label for a product which is an imitation of another food shall bear the word "Imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as the name, and immediately thereafter the word "Ingredients" followed by the names of the ingredients arranged in descending order of predominance.

Cuts of meat in its natural form containing excess moisture cannot be labeled "imitation", (e.g., ham, corned beef brisket, tongue).

See: 316.11(a)  
317.2(j)(1)  
381.1(b)(31)(iii)

**IMITATION FLAVORS:**

Imitation beef flavor, imitation mushroom flavor, flavor base for gravies and similar substances which enhance, fortify, or help to simulate a flavor are usually composed of food additives and, as such, are not "artificial flavors" for labeling purposes. This class of imitation flavors can be composed of such ingredients as flour, fats, oils, salt, hydrolyzed vegetable protein, vegetable gums, thiamine hydrochloride, beta alanine, disodium inosinate, glutamic acid, and a host of other ingredients. These flavorings must be identified on labels by showing each individual ingredient by its common name. Class names, e.g., amino acids are not acceptable. Each specific amino acid must be listed.

**IMITATION STICKERS:**

Temporary approvals may be given for "Imitation" stickers to be used on approved labels with the understanding that:

1. The word "Imitation" is as large or larger than product name.
2. The word "Imitation" is contiguous to product name.
3. Stickers must be self-destructive so they cannot be peeled off.

See: 316.11

**IMMEDIATE CONTAINERS:**

See: Check Off Blocks

**INCIDENTAL ADDITIVES:**

As defined in the Food and Drug Administration regulations (21 CFR 101.100(a)(3)), incidental additives are substances present in foods at insignificant levels and that do not serve a technical or functional effect in that food. In determining whether a substance is an incidental additive, the following criteria may be applied:

1. Substances that are present in a food as a result of having been present in an ingredient added to the food and have a technical or functional effect on the ingredient but not on the finished food, or
2. Substances that are processing aids, defined as:
  - a. substances added during processing but removed before the food is packaged in its finished form, or
  - b. substances added during processing but that are converted to constituents normally present in the food, and do not significantly increase the amount of those constituents naturally found in the food, or
  - c. substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

**INGREDIENT LABELING:**

1. All ingredients in FDA standardized products, e.g., Cheddar Cheese (Water, salt, cheddar ....etc.), and nonstandardized products, e.g., Soy sauce, Worcestershire sauce, require complete disclosure of all ingredients on the labels of meat and poultry products.
2. Protein hydrolysates must identify the common and usual names and identify the source from which the protein is derived, e.g., "hydrolyzed vegetable protein" would be declared as "hydrolyzed corn protein."
3. FDA certified color additives require the listing of the common or usual names, e.g., FD&C Blue No. 1, Blue 1, or Blue 1 Lake. Color additives not subject to certification may be declared as "artificial color,"

"artificial color added," or "color added." Alternatively, color additives not subject to certification may be declared as "colored with \_\_\_\_\_," or "\_\_\_\_\_ color," with blank space filled in with the name of the color additive listed in 21 CFR 73, e.g., "colored with annatto" or "caramel color."

4. Cured meat products used as ingredients, regardless of their level of use, require complete disclosure of all ingredients in the formulation of meat and poultry products.

See: FSIS Directive 7237.1, Rev. 1, "Labeling of Ingredients"  
FSIS Directive 7140.1, Rev. 1, "Questions and Answers  
Relating to Ingredients"

**INGREDIENT LISTING**

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Autolyzed Yeast Extract	Any	Autolyzed Yeast Extract	Autolyzed Yeast Extract
Celery, Dehydrated	Seasoning	Dehydrated Celery	Celery
" "	Component	" "	Dehydrated Celery
Celery, Fresh	Any	Celery	Celery
Celery Powder	Any	Celery Powder	Flavoring Celery Powder or Powdered Celery
Celery Seed	Any	Celery Seed or Spice	Flavoring
Dried Eggs	Any	Dried Eggs	Dried Eggs
Dried Whey	Any	Dried Whey	Dried Whey
Dried Yeast	Any	Dried Yeast	Dried Yeast
Garlic, Dehydrated	Seasoning	Dehydrated Garlic	Garlic
Garlic, Dehydrated	Component	Dehydrated Garlic	Dehydrated Garlic
Garlic, Fresh	Any	Garlic	Garlic
Garlic Powder		Garlic Powder	Flavoring Garlic Powder or Powdered Garlic

### INGREDIENT LISTING

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Hydrolyzed (Vegetable or Plant Source) Protein	Any	Hydrolyzed (Vegetable or (Plant Source) Protein	Hydrolyzed (Vegetable or (Plant Source) Protein
Milk Protein Hydrolysate	Flavoring	Milk Protein Hydrolysate	Milk Protein Hydrolysate
Monosodium Glutamate	Any	Monosodium Glutamate	Monosodium Glutamate
Oleoresin of (Spices)	Any	Oleoresin (Spice) or Flavoring	Natural Flavoring
Oleoresin of Spices that are also colorings	Any	Oleoresin of (Turmeric, or Saffron, or Paprika, or Flavoring, and Coloring)	
Onion, Dehydrated	Seasoning	Dehydrated Onion	Onion (only because of Manual entry)
Onion, Fresh	Any	Onion	Onion
Onion Powder	Any	Onion Powder	Flavoring Onion Powder or Powdered Onion

### INGREDIENT LISTING

Common Name	Purpose	Preferred Declaration	Acceptable Declaration
Paprika	Any	Paprika Saffron	"Spice and Coloring"
Parsley, Dehydrated	Seasoning	Dehydrated Parsley, Spice, Powdered Parsley	Parsley Flavorings
Saffron	Any	Saffron	"Spice and Coloring"
Smoked Torula Yeast	Any	Smoked Torula Yeast	Smoked Torula Yeast
Turmeric	Any	Turmeric	"Spice and Coloring"

a. The word "Sausage" must appear immediately contiguous to "Jerky" whenever it is shown. "Sausage" must be in type at least one-third as high as "Jerky" in the same color ink and on the same background. The words "stick," "piece" etc. cannot be used as substitutes for "sausage" in the product name. "Sausage" means that the product has been chopped.

b. The product may be dried at any stage of the process.

#### **JERK OR JERK STYLE:**

The terms "**JERK**" or "**JERK STYLE**" can be used to describe red meat or poultry whole muscle, fabricated products, and other meat poultry food products, that are mixed or placed in a "spicy seasoning." The seasoning usually contains scallion, onion, thyme, allspice (pimento), hot peppers, and usually contains at least one or more of the following: nutmeg, cinnamon, sugar, brown sugar, garlic, and rice or wine vinegar. The seasoning may be in the form of paste, marinade, sauce, or dry seasoning mixture. The product is mixed or placed in the spicy hot seasoning **raw** or the product may be **grilled, cooked, or smoked**. Examples of acceptable product names are, e.g., "Oven Roasted Jerk Chicken", "Jerk Pork Sausage" or "Jerk Style Smoked Beef Sausage."

#### **JUMBO:**

The term "Jumbo" may be used if the product is of large size or quantity. When used on frankfurter labels, no more than 8 franks to the pound may be present. The term "Jumbo" may not be used to qualify the net weight statement.

#### **JUNIOR MEAT SNACKS:**

Product must conform to the sausage standards going into the jar before processing. Limited to 3 1/2% extenders.

#### **JUNIPER BERRIES:**

Juniper berries and twigs are normally thrown on the fire from which dry cured hams are smoked. Juniper berries have been approved in the curing ingredients of Westphalian Ham.



**KABOBS:**

Product consists of chunks of red meat or poultry and vegetables placed on a metal or wooden skewer. "Kabob" may be included in the descriptive name, e.g., "Beef, Mushrooms, and Onion Kabob."

**KALBERWURST:**

Product is similar to Bockwurst with no limit on water or milk.

**KASSLER:**

Product is from cubed and smoked pork loin. Must be labeled with a true product name, e.g., "Smoked Pork Chop."

**KATRIFITAS:**

A coined word used to describe a type of empanadillas. The product consists of dough containing yucca made to resemble a meat turnover and has a special meat filling. Labeling requirements are:

1. Must contain at least 25% raw meat (beef) in total formulation.
2. Label must include a true product name in conjunction with "Katrifitas," e.g., "Katrifitas, Beef Turnover made with Yucca Shell," or similar wording.

**KEEP FROZEN:**

Phrases such as "Do Not Thaw" or "Do Not Defrost" are synonymous to "Keep Frozen."

**KELCO-GEL:**

A thickening agent used in sauces. It contains sodium alginate, calcium carbonate, and disodium phosphate. The amount of disodium phosphate in the finished product is approximately 0.099%. Its use should be judged on an individual basis.

**KEMEX STRIPS:**

A kind of label made from vegetable parchment. Kemex strips may be placed over "jet netting," provided they adhere to the product.

#### **KIDNEYS FROM ENZYME INJECTED BEEF:**

Product may be exported to other countries. They must be labeled "Beef Kidneys, Tendered with Papain - For Export Only."

#### **KIELBASA:**

A sausage that is cured, cooked, and usually smoked. Kolbassy is Czechoslovakian spelling; other variations include Kielbassy, Kolbasa and Kolbase. Kielbasa is made from coarsely ground pork or coarsely ground pork with added beef or mutton. "Hungarian Style Kolbase" is finely ground product, seasoned and stuffed into casings. The 70/30 rule can be used, however, pork must always be the predominant meat ingredient. "Beef Kielbasa" is prepared with only beef as the meat ingredient. Byproducts are not permitted ingredients in these sausages.

An uncured (fresh), uncooked variety, with no more than 3 % water exists. "Fresh" shall be used in the name when the product is uncured. When fresh Kielbasa is cooked or smoked, then cooked or smoked is required in the product name. The requirements of Policy Memo 110 apply when these perishable, cooked, uncured products are packaged in hermetically sealed containers.

#### **KIELBASA, FRESH:**

See: Kielbasa

#### **KIPPERED BEEF:**

A cured dry product similar to beef jerky but not as dry. MPR of 2.03:1 is applied to product.

#### **KISKA; Kisba, Kishka, or Stuffed Derma.**

Ingredients statement is part of the product name. A meat food product prepared two ways:

1. Prepared with meat byproducts, including beef blood, pork snouts, pork livers, pork cheeks, etc. Packaged in fully labeled retail size packages or individually banded. When beef blood is used, it must be shown as part of product name.
2. Prepared with no more than 30% animal fat, mixed with farinaceous (consisting of or made of flour or meal) materials containing no other meat byproducts and

ordinarily stuffed into beef casings and cooked. Product containing 30% or less fat is not considered amenable to the Federal Meat Inspection Act.

**KNACKWURST, KNOCKWURST OR KNOBLOUCH:**

Oversize frankfurters.

See: 319.180

**KNISHES:**

Product must contain at least 15% cooked meat or poultry or 10% bacon (cooked basis). Same as snack standard. The type of meat or poultry should be identified in a true product name, e.g., "Chicken Knishes."

**KOLBASE, HUNGARIAN STYLE:**

See: Kielbasa

**KOSHER AND KOSHER STYLE**

Products prepared by federally inspected meat packing plants identified with labels bearing references to "Kosher" or Rabbinical markings must be handled under Rabbinical supervision. The Federal meat and poultry inspection program does not certify to kosher preparation of products, but rather accepts the statements and markings in this regard offered and applied under the supervision of the Rabbinical authority. The word "Kosher" may be used only on the labeling of meat and poultry products prepared under Rabbinical supervision. The identity of the Rabbinical authority is made available to inspection personnel. Qualification of the word by such terms as "Style" or "Brand" does not negate the requirement.

**KOSHER (Product Containers):**

Containers must be labeled "Kosher tags attached" when used for hearts, livers, and other products or tissues with attached metal tags indicating kosher inspection.

**KRAKOW:**

Acceptable name for a cooked sausage similar to "Berliner."

**KREPLACH:**

Product must contain at least 20% meat. The type of kreplach should be identified in a true product name, e.g., "Beef Kreplach."

**KUBBEE:**

Other acceptable names are: Kubbe, Kibbe, Kabeda, Kilin, Kibbes, Kibby, Kabbo, or Kabe." A product popular in Syria and Lebanon. It must contain at least 25% meat based on total formulation; it must contain soaked cracked wheat and show the true product name, e.g., "Fried Cracked Wheat and Beef Balls," "Baked Stuffed Wheat and Beef Patty." Products may be shaped like a hamburger and fried or shaped into balls and fried.

**KURMA:**

Product must contain at least 50% meat or at least 35% poultry meat.

**KUEMMELWURST:**

An acceptable name. The product is the same as Carawaywurst and is a cooked sausage of the ring variety, with whole caraway seeds. Usual ingredients are beef, pork, salt, caraway, flavorings, and cure.

#### **LABELING, CHECK-OFF BLOCKS ON:**

The use of check-off blocks on immediate containers for identifying products that look alike but are different in composition is not permitted.

Examples of product that may look alike but are different in composition are as follows:

- Ground Beef and Beef Patty Mix
- Partially Defatted Chopped Beef and Partially Defatted Beef Fatty Tissue
- Frankfurters and Frankfurters with Variety Meats
- Finely Ground Chicken and Finely Ground Chicken Meat
- Comminuted Chicken and Comminuted Chicken With Kidney and Sex Glands Removed

However, exceptions to this policy may be granted. Exceptions would require that the establishment operators develop a procedure which the assigned inspector can readily monitor to ensure correct labeling. Such procedures, accompanied by written comments from the assigned inspector and where possible, the circuit supervisor, must be forwarded to the area supervisor for review and approval.

Approved procedures must be attached to the label transmittal forms accompanying new or modified labels submitted for approval.

See: Policy Memo 083A dated May 12, 1988

#### **LABEL REQUIREMENTS:**

See: 317.2

#### **LABELING FOR SUBSTITUTE PRODUCTS:**

If a product fails to comply with a standard only because the meat or poultry content is lower than required and the product has generic identity as a nonmeat product (e.g., pizza, stew, pies), then the product may be designated by the nonmeat terminology in the standardized name (e.g., "PIZZA," "STEW," "PIE"), provided the meat/poultry content of the product is conspicuously disclosed contiguous to the product name along with a statement of the amount of meat/poultry in the standardized product. (For example, PIZZA (contains 5% sausage; SAUSAGE PIZZA contains 12% sausage.) Such product may not be nutritionally inferior to the standardized product

it resembles. For this purpose, nutritional inferiority is defined, consistent with the requirement of 21 CFR 101.3(e)(4), as any reduction in the content of an essential nutrient that is present at 2% or more of the U.S. RDA per serving of protein or any of the vitamins or minerals for which U.S. RDAs are established. A quality control procedure must be approved for such products by the Processed Products Inspection Division before the label can be used.

If a product is nutritionally inferior to the standardized product it resembles, it must be labeled "imitation" in accordance with 317.2(j) and 381.1(b).

See: Policy Memo 069 dated March 23, 1984

**LABELING OF INSTITUTIONAL AND WHOLESALE TYPE, LARGE IMMEDIATE CONTAINERS:**

On institutional and wholesale type, large immediate containers, all mandatory information must appear on the principal display panel except that the first usable panel to the right of the principal display panel may be used for the firm's name and address and the ingredients statement.

See: Policy Memo 082 dated May 5, 1985

**LABELING OF MODIFIED BREAKFAST SAUSAGE, COOKED SAUSAGE, AND FERMENTED SAUSAGE PRODUCTS IDENTIFIED BY A NUTRIENT CONTENT CLAIM:**

Modified breakfast sausage, cooked sausage, and fermented sausage products are substitute versions of the standardized or traditional products that have been formulated and processed to reduce the fat contents to qualify for use of nutrient content claims, but do not comply with the standard of identity or composition as described in the meat and poultry regulations or the Standards and Labeling Policy Book (Policy Book) because of the use of ingredients used for fat replacement which are precluded or restricted by these standards. The deviation from the standard or the traditional, i.e., "regular product," is conveyed by associating an expressed nutrient content claim for the appropriate reduction in fat content and the standardized or traditional product name, e.g., "Reduced Fat Frankfurter" or "Low Fat Pepperoni." The nutrient content claims that may be used are those related to a reduction in fat contents that are identified in the regulations for meat products in 9 CFR Part 317 and for poultry products in 9 CFR part 381.

Maintaining Product Integrity: The following guidelines must be applied to assure that the modified versions of the subject meat and poultry sausage products do not violate the integrity

of the standardized or traditional product for which they purport to be substitutes: (1) the product must be similar in shape, flavor, consistency, and general appearance to the product as prepared according to the regulatory or traditional standard, (2) the meat or poultry used to formulate the modified product must come from the same anatomical location when the standardized term is related to an anatomical region on an animal, e.g., "ham" is expected to be from the hind leg of the hog and cured; thus, "lean smoked ham sausage" would be comprised of meat from the hind leg of a hog that has been smoked and cured, (3) the modified sausage product must result from the same processing procedures as those specified for the subject sausage products described by regulatory or Policy Book standards, (4) there must not be deviations from product safety criteria (e.g., salt content, curing agents, pH, water activity and/or moisture/protein ratio) that are provided in the regulatory or Policy Book standards for sausages, and (5) the modified product must achieve the appropriate reduction in fat content to be eligible to use a nutrient content claim in conjunction with the standardized or traditional product name.

Performance Characteristics: In producing modified, substitute versions of sausages, the deviations from ingredient provisions of the regulatory and Policy Book standards should be the minimum necessary to qualify for the nutrient content claim while maintaining the performance characteristics similar to the standardized or traditional product, i.e., similar preparation, cooking, and handling characteristics. If a modified version of the standardized or traditional sausage does not perform in substantially the same way as the standardized or traditional item, the label must include a prominent statement informing the consumer of such differences. For example, a "low fat frankfurter" that essentially has all of the characteristics of a frankfurter, but cannot be grilled, would indicate "not recommended for grilling." A "reduced fat pepperoni" that displays essentially all the characteristics of pepperoni, but cannot be cooked, would, for example, indicate "not recommended for cooking" or "do not cook."

Safe and Suitable Ingredients: A modified, substitute sausage product must be formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 318.7(c)(4) and 381.147(f)(4), and those determined to be safe and suitable by the Food Standards and Ingredients Branch, Product Assessment Division. Such ingredients are to be used at the lowest level necessary to achieve the intended effect of reducing fat as compared to the standardized or traditional product. Safe and suitable ingredients are those used to replace fat, improve texture, and prevent syneresis.

An ingredient or component of an ingredient that is specifically required by the regulatory or Policy Book standard for characterizing purposes, e.g., cheese in a cheesefurter, fresh livers in liver sausage, cured ham in a ham sausage, and fennel or anise in an Italian sausage, shall be present in the required amount, if applicable, or otherwise in a significant amount to provide a characterizing identity to the product. Moreover, an ingredient or component of an ingredient that is not permitted by regulations for use in any meat or poultry sausage product, e.g., sodium benzoate, shall not be added to a modified, substitute product.

Product Identity: The name of the modified version of the standardized or traditional product that complies with all parts of the policy prescribed herein is the appropriate expressed nutrient content claim for the meat and/or poultry product with a reduction in fat content and the applicable standardized or traditional term, e.g., "Lean Sausage," "97% Fat-Free (or "Low Fat") Kielbasa," "Low-Fat Frankfurter Made with Beef, Pork and Turkey," "Reduced Fat Pepperoni," "Extra Lean Turkey Italian Sausage," and "Lite Genoa Salami." The size and style of type must conform to the nutrition labeling regulations.

Ingredients Statement: To assist the consumer in differentiating between the standardized or traditional sausage product and the modified, substitute version, ingredients that are not provided for by regulatory or Policy Book standards, or used in excess of the allowable levels specified, must be appropriately identified with an asterisk in the ingredients statement. The statement(s) defining the asterisk(s), e.g., "\*Ingredient(s) not in regular \_\_\_\_\_" (fill in name of the standardized or traditional product), or "\*Ingredients(s) in excess of amount permitted in regular \_\_\_\_\_" (fill in name of the standardized or traditional product), or both as appropriate, must be legible and conspicuous, and shall immediately follow the ingredients statement in the same size and style of type.

See: Policy Memo 123 dated January 20, 1995

**LABELING OF MODIFIED SUBSTITUTE VERSIONS OF FRESH (SPECIES) SAUSAGE, HAMBURGER OR GROUND BEEF PRODUCTS:**

This policy allows modified versions of fresh (species) sausages, ground beef, or hamburger to contain non-meat or poultry, "fat-replacing ingredients" (e.g., binders such as carrageenan, modified food starch) and to be identified by certain nutrient content claims in accordance with nutrition labeling regulations effective on August 8, 1994, in

conjunction with descriptive labeling, e.g., "Lean Pork Sausage with a X% Solution of . . .," or "Low Fat Ground Beef, Water, and Carrageenan Product."

This policy allows for the use of terms defined in regulations, e.g., "Lean," "Reduced Fat," "Low Fat," etc., to be used to describe fresh (species) sausage, ground beef, or hamburger products with a reduction in fat content resulting from the use of added ingredients (i.e., "fat replacers" such as carrageenan and isolated soy protein). These products must meet the criteria for use of the nutrient content claim associated with the fat reduction. The nutrient content claim may be used in conjunction with the standardized name provided the consumer is informed of the actual components of the product through labeling, i.e., descriptive product name, ingredients statement, and Nutrition Facts.

Meat products, including those that meet the criteria established for claims, such as "Lean," "Low Fat," "Lower Fat," "Reduced Fat," etc., that combine fresh (species) sausage, ground beef, or hamburger, and other safe and suitable ingredients, for the principal purpose of replacing fat, may be descriptively labeled. Examples of such products are "Lean Ground Beef, Water, and Carrageenan Product," "Low Fat Ground Beef With a X% Solution of . . .," "Lean Beef Sausage, Water, and Carrageenan Product," or "Reduced Fat Pork Sausage, Water, and Binders Product," provided conditions prescribed in the regulations, viz., 9 CFR 317, for use of the nutrient content claim are satisfied. In contrast, modified versions of fresh (species) sausage, ground beef or hamburger product containing added ingredients that do not qualify for use of a nutrient content claim prescribed in the nutrition labeling regulations must be labeled as Imitation Pork Sausage, Imitation Beef Sausage, Imitation Ground Beef, Imitation Hamburger, Beef Patty or Beef Patty Mix in accordance with 9 CFR Section 317.2(j)(1) and Sections 319.141 (Fresh pork sausage), 319.142 (Fresh beef sausage), and 319.15 (Miscellaneous beef products), respectively.

Descriptively labeled, modified, substitute versions of fresh (species) sausage, ground beef, or hamburger product with a reduction in fat content must comply with the following guidelines:

- (1) The descriptive name of a modified, substitute product with a reduction in fat content is the applicable nutrient content claim used in conjunction with the appropriate standardized name and fat-replacing ingredients, e.g., "Low Fat Ground Beef, Water and Carrageenan Product," or "Lean Pork Sausage With a X% Solution of Water, Modified Food Starch, Spices, and Salt." Words in the descriptive name may be of a different size, style, color, or type but, in all cases, the

words must be prominent, conspicuous, and legible. Moreover, no word in the descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other word in the descriptive name. The solution statement, when used, is considered to be part of the descriptive product name and must comply with descriptive name sizing requirements.

(2) Fat-replacing ingredients (e.g., binders and water) and fat in the finished product may not exceed 30 percent of the product as formulated for the modified, substitute ground beef, hamburger, or fresh beef sausage product, and no more than 40 percent of the product formulation for the substitute fresh pork sausage. The fat content must be in accordance with requirements for use of the applicable nutrient content claim.

(3) The product includes mandatory nutrition labeling prescribed in the meat inspection regulations, viz., 9 CFR 317.

(4) The product is formulated with approved safe and suitable ingredients, e.g., those identified in 9 CFR 318.7(c)(4), and which are determined to be safe and suitable by the Food Standards and Ingredients Branch, Product Assessment Division, that are used at the lowest level necessary to achieve the intended effect as a fat-replacing ingredient (i.e., binder).

(5) If percentage labeling is included as part of the product name, e.g., "Extra Lean Ground Beef With a X% Solution of . . .," a Partial Quality Control (PQC) program for the addition of solutions must be approved before the label can be used.

See: Policy Memo 121B dated January 20, 1995

#### LABELING OF MEAT AND POULTRY STICK ITEMS:

Stick items such as beef jerky, pepperoni sticks, and beef sticks must be labeled (i.e., contain the required label features as outlined in 317 and 381, Subpart N) according to the following guidelines:

- (1) If sold in fully labeled bulk containers, i.e., canisters, caddies, or similar containers, stick items do not have to be fully labeled unless they are individually wrapped. This type of container cannot be reused.
- (2) If sold in bulk containers, i.e., canisters, caddies, or similar containers that are not fully labeled, stick items must be fully labeled. Bulk containers such as these may only be refilled with fully labeled product.

(3) If sold in small, fully labeled cartons, boxes, or similar containers (e.g., 3 oz., net weight) that are only intended for retail sale intact, stick items may be individually wrapped and unlabeled.

See: Policy Memo 111 dated June 6, 1988



## LABELING OF PRODUCTS CONTAINING MEAT WITH ADDED SOLUTIONS OR OTHER NONMEAT INGREDIENTS IN SECONDARY PRODUCTS:

In those situations where meat containing an added solution or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Products, Beef-Containing up to 10% of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25% cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066C and 084A). In this example, the ingredients statement would list "Corned Beef and Water Product-X percent of added ingredients are . . . ."

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 % of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient.

See: Policy Memo 102 dated January 6, 1987

## LABELING OF PRODUCT NAMES, FANCIFUL NAMES, WORD SIZE:

Words in product names or fanciful names may be a different size, style, color, or type, but in all cases, the words must be prominent, conspicuous, and legible. Moreover, no word in a product name, i.e., a common or usual name, a standardized name, or a descriptive name should be printed in letters that are less than one-third the size of the largest letter used in any other words of the product name. The same guidelines apply to letters of words in fanciful names that may accompany the product name.

For example, for a product labeled Chili Mac--Beans, Macaroni and Beef in Sauce, "Chili Mac" is the fanciful name and "Beans, Macaroni and Beef in Sauce" is the product name. No letter in "Chili Mac" may be smaller than one-third the size of the largest letter in "Chili Mac." Similarly, no letter in the descriptive name may be smaller than one-third the size of the largest letter in the descriptive name. This policy is not intended to address the relative size of words in fanciful names versus product names. The size of words in qualifying statements, e.g., "Water Added," "Contains up to . . . .," "Smoke Flavoring Added," etc., are not affected by this policy memo.

Labeling not in compliance with these guidelines may be used until present supplies are exhausted. Inspectors in charge shall determine the amount of present supplies.

See: Policy Memo 087A dated September 16, 1985

**LABELING OF PRODUCTS WHICH ARE ARTIFICIALLY COLORED:**

Labels of products which are artificially colored either by artificial colors or natural colors must bear a statement to indicate the presence of the coloring, e.g., "artificially colored" or "colored with annatto." Products whose true color is disguised by packing media, e.g., colored pickling solutions, must also have labels that include a statement that indicates the presence of the color. The statement must appear in a prominent and conspicuous manner contiguous to the product name. When a component within a product is artificially colored, e.g., breading, sauce, and sausage, a qualifying statement is necessary. However, in all cases, the presence of the coloring must appear in the ingredients statement. Whenever FD&C Yellow No. 5 is used, it must be declared in the ingredients statement by FD&C Yellow No. 5 or Yellow 5. Some products, e.g., chorizos and some of the sausages of the longaniza variety, are expected to be characterized by coloring. In these situations, the presence of the coloring need only be indicated in the ingredients statement.

See: Policy Memo 112 on caramel coloring  
Policy Memo 095 on colored casings  
Policy Memo 113 dated June 24, 1988

**LABELING OF PRODUCTS WHICH INCLUDE PACKETS OF OTHER COMPONENTS:**

Wording indicating that the product contains, in addition to the meat or poultry product, another component, e.g., a gravy, sauce, or seasoning packet must appear in conjunction with the name of the product in such a manner that it is obvious to the purchaser that he or she is also purchasing that packet along with the meat and/or poultry product. The wording must be shown in print no smaller than one-third the size of the largest letter in the rest of the product name, of such color that will insure it not being overlooked at point of purchase, and positioned contiguous to the rest of the product name, so as not to appear in whole or part on any panel except the main display panel. The net weight individual components may be shown but are not required.

See: Policy Memo 099 dated September 2, 1986

**LABELING PROMINENCE GUIDELINES FOR CURED, COOKED PRODUCTS WITH ADDED SUBSTANCES THAT DO NOT RETURN TO GREEN WEIGHT:**

The cured, cooked products covered by sections 319.100 ("corned beef"), 319.101 ("corned beef brisket"), 319.102 ("corned beef round and other corned beef cuts"), and 319.104(a) ("cured pork products" under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A ("Labeling Turkey Ham Products Containing Added Water") and 084A ("Cooked Corned Beef Products and Cured Pork Products with Added Substances"), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel using the following guidelines:

- (1) The product name and the qualifying statements must be prominent and conspicuous.
- (2) The label will bear the product name on the principal display panel in lettering not less than one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.
- (3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guidelines (2)). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.
- (4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients. Examples of acceptable terminology are "Corned Beef and Water Product" and "Cured Pork and X% of a Solution."
- (5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2, and Policy Memo 057A).

See: Policy Memo 109 dated October 8, 1987

**LABELING REQUIREMENTS FOR PUMP-CURED BACON PRODUCTS TREATED WITH D- OR DL-ALPHA-TOCOPHEROL IN SURFACE APPLICATIONS:**

Pump-cured bacon treated on the surface with d- or dl-alpha-tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or dl-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are "Sprayed with a solution of vegetable oil and Vitamin E" or "Dipped in a solution of corn oil and d-alpha-tocopherol." The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be at least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier must be listed as such in the ingredients statement or curing statement, as required by 317.2(f)(1).

See: Policy Memo 105 dated April 13, 1987

**LABELING OF SAFE THAWING INSTRUCTIONS ON CONSUMER PACKAGES:**

Thawing instructions which appear on the label of a frozen meat or poultry product must be given in accordance with FSIS' recommendations for safe thawing procedures. These procedures are as follows:

1. Thawing product in the refrigerator.
2. Thawing product in cold water, changing water every 30 minutes until product is thawed.
3. Thawing product in a microwave oven for less than 2 hours. Cook immediately.

Upon request, alternative thawing procedures may be considered. However, scientific evidence which thoroughly establishes the safety of an alternative thawing procedure must be presented with the procedure when it is submitted for review.

See: Policy Memo 119 dated September 28, 1989

**LACTOSE:**

A milk sugar that must be listed as Lactose.

**LAMB CURRY:**

Product must contain at least 50% fresh meat.

**LAMB, SPRING:**

See: 317.8(b)(4)

**LANDJAEGER CERVELAT:**

A semi-dry sausage that originated in Switzerland. It is about the size of a large frankfurter but pressed flat, smoked and dried giving it a black appearance.

**LARD CONTINUOUS PROCESS:**

This nomenclature identifies the commodity produced from clean and sound edible tissues of swine by a low-temperature separation process in which the oil is separated from the fatty tissue by means of a combination of heat and centrifugal force. Label submittals containing the above designation should identify in detail the process and equipment used in producing the commodity.

**LARD - CURED PORK TISSUE USE:**

Cured pork trimmings may be rendered to produce lard manufactured in compliance with the lard and leaf lard standard. Rendered bacon is not acceptable in lard.

See: Policy Memo 052 dated September 15, 1982

**LARD, LEAF:**

See: 317.8(b)(18)  
319.702

**LARD REFINED:**

This term is applied to open-kettle rendered, prime steam, or dry-rendered lard put through a filter press, with or without bleaching agent.

**LASAGNA:**

Sauce is an expected ingredient of lasagna products and its declaration in the product name is optional.

Cheese Lasagna with meat: 12% meat

Lasagna with Meat and Sauce: 12% meat

Lasagna with Meat Sauce: 6% meat in total product

Lasagna with Poultry: 8% poultry meat

Lasagna with Tomato Sauce, Cheese, and Pepperoni: 8% pepperoni

Meat Lasagna: 12% meat

Poultry Lasagna: 8% poultry meat

**LAU - LAU:**

Product must contain at least 25% meat. A Hawaiian dish made with pork and fish, wrapped in tara leaves. Label must have a true product name, e.g., "Pork and Fish Stuffed Tara Leaves."

**LEAVENING:**

Identify the common or usual name of each substance used in the ingredients statement.

**LEBANON BOLOGNA:**

A coarse ground, fermented, semi-dry sausage. If the product has a MPR of 3.1:1 or less and a pH of 5.0 or less, no refrigeration is required. It is made with beef. No extenders or hearts are permitted in the product. This is not a 319.180 product.

**LECITHIN:**

An emulsifier.

See: 318.7(c)(4)

**LEGENDS:**

Products consisting of mixed meat and poultry ingredients shall bear either the official meat inspection legend or poultry legend, depending on which ingredients are present in the greater amounts. If meat or poultry ingredients exist in equal proportions, either official legend may be used. If meat and poultry ingredients exist in exact proportions and both appear in the product name, the official legend must reflect the ingredient appearing first in the product name.

## **NACHO STYLE, NACHO FLAVOR, AND SIMILAR TERMS:**

Acceptable terminology for products possessing the commonly expected flavor characteristics associated with "Nachos," a Mexican hors d'oeuvre. The characterizing flavor components generally include, but are not limited to, cheese (Cheddar or Monterey Jack), tomato (tomato solids, tomato powder), spices, or other natural seasonings and flavorings (usually garlic and onion), and chili peppers (mild or hot). Romano and Parmesan cheese are also often present. However, these cheeses may not be used to satisfy the above cheese requirement.

## **NATURAL CLAIMS:**

The term "natural" may be used on labeling for meat products and poultry products, provided the applicant for such labeling demonstrates that:

(1) the product does not contain any artificial flavor or flavoring, coloring ingredient, or chemical preservative (as defined in 21 CFR 101.22), or any other artificial or synthetic ingredient; and (2) the product and its ingredients are not more than minimally processed. Minimal processing may include: (a) those traditional processes used to make food edible or to preserve it or to make it safe for human consumption, e.g., smoking, roasting, freezing, drying, and fermenting, or (b) those physical processes which do not fundamentally alter the raw product and/or which only separate a whole, intact food into component parts, e.g., grinding meat, separating eggs into albumen and yolk, and pressing fruits to produce juices.

Relatively severe processes, e.g., solvent extraction, acid hydrolysis, and chemical bleaching would clearly be considered more than minimal processing. Thus, the use of a natural flavor or flavoring in compliance with 21 CFR 101.22 which has undergone more than minimal processing would place a product in which it is used outside the scope of these guidelines. However, the presence of an ingredient which has been more than minimally processed would not necessarily preclude the product from being promoted as natural. Exceptions of this type may be granted on a case-by-case basis if it can be demonstrated that the use of such an ingredient would not significantly change the character of the product to the point that it could no longer be considered a natural product. In such cases, the natural claim must be qualified to clearly and conspicuously identify the ingredient, e.g., contains refined sugar.

All products claiming to be natural or a natural food should be accompanied by a brief statement which explains what is meant by the term natural, i.e., that the product is a natural

food because it contains no artificial ingredients and is only minimally processed. This statement should appear directly beneath or beside all natural claims or, if elsewhere on the principal display panel, an asterisk should be used to tie the explanation to the claim.

The decision to approve or deny the use of a natural claim may be affected by the specific context in which the claim is made. For example, claims indicating that a product is natural food, e.g., "Natural chili" or "chili - a natural product" would be unacceptable for a product containing beet powder which artificially colors the finished product. However, "all natural ingredients" might be an acceptable claim for such a product.

See: Policy Memo 055 dated November 22, 1982

**NATURAL SMOKED COLOR:**

Approval can be properly granted to labels with this statement when the products involved are "Smoked" and not artificially colored. The results of the use of artificial smoke materials can, by means of a number of processing operations, result in a color characteristic being acquired by the frankfurters, bologna, and the like. The term "Natural Smoked Color" can be used to properly identify this point.

**NAVARIN:**

Navarin is a stew containing lamb or mutton and vegetables and considered a national dish of France. It must meet the meat stew standard of 25% meat. Show true product name, e.g., "Navarin-Lamb Stew."

**NEGATIVE LABELING:**

- (1) Negative labeling is allowed if it is unclear from the product name that the ingredient is not present. For example, the use of the term "no beef" on the label of "turkey pastrami" would further clarify that the product does not contain beef.
- (2) Negative labeling is allowed if the statement is beneficial for health, religious preference, or other similar reasons. For example, highlighting the absence of salt in a product would be helpful to those persons on sodium-restricted diets.
- (3) Negative labeling is allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement "no preservatives, refrigeration or freezing needed with this new packaging method."

- (4) Negative labeling is allowed if such claims call attention to the absence of ingredients because they are prohibited in a product by regulation or policy. The statement must clearly and prominently indicate this fact, so as not to mislead or create false impressions. For example, "USDA regulations prohibit the use of preservatives in this product" would be an acceptable statement for ground beef.
- (5) Negative labeling is allowed to indicate that absence of an ingredient when that ingredient is expected or permitted by regulation or policy. This could also apply to ingredients which are not expected or permitted by regulation or policy if the ingredients could find their way into the product through a component. For example, the use of "no preservatives" on the label of "spaghetti with meat and sauce" (where regulations do not permit the direct addition of preservatives) would be acceptable if the product contained an ingredient, such as cooking oil, which could contain antioxidants but do not.

These guidelines do not preempt the requirements of the nutrition labeling regulation. Therefore, negative claims such as "unsalted" would have to comply with the provisions stated in the nutrition labeling regulations.

See Policy Memo 019B dated August 18, 1994

#### **NET QUANTITY OF CONTENTS ON COMBINATION PACKAGES:**

The guidelines for stating the net quantity of contents on combination packages containing both liquid and solid products are as follows:

1. The declaration of net quantity of contents for a combination package shall be expressed in terms of fluid measure for individual products that are liquid and in terms of avoirdupois weight for individual products that are solid, semisolid, or viscous, provided the quantity statements for identical packages or units are combined. For example, the fruit drink would be expressed in fluid measure and the meat, cheese, crackers, and cookies would be expressed in the combined avoirdupois weight.
2. The declaration of quantity shall be preceded by one of the following terms, as appropriate: "Net Weight," "Net Wt.," or "Net Contents."

The net quantity of contents declaration may appear in more than one line. Therefore, both stacked and side-by-side declarations would be considered appropriate.

- Descriptive terms may be used to identify the liquid and solid components of the package, e.g., entree, meal, or drink; however, such terms shall not include brand names.
- Connecting words such as "and" or "plus" are permitted to be used as part of the declaration of contents.

Examples of acceptable net content declarations are as follows:

- (1) Entree Net Wt. 8 oz, Drink 4 fl oz (120ml)
- (2) Net Contents: lunch 8 oz plus fruit drink 4 fl oz
- (3) Net Wt. 8 oz Drink 4 fl oz (120ml)
- (4) Net Weight 8 oz. and 4 fl oz.

Federally inspected meat and poultry products are exempt from the requirements of the Fair Packaging and Labeling Act (FPLA), including the mandatory metric labeling provisions that went into effect February 14, 1994. However, if metric labeling is included voluntarily, such labeling should comply with the FPLA.

The guidelines contained in this policy memo will be subject to the provisions prescribed in 9 CFR 317.2(h) and 381.121 of the Federal regulations.

See: Policy Memo 124 dated January 17, 1995

**NET WEIGHT STATEMENT:**

**Divider Pak:** On a product where two cans are taped together, one of which contains the meat or poultry item and the other a vegetable, e.g., "Chicken Chow Mein," the meat or poultry label may include the net weight on the 20% panel. The vegetable can bears the true name of the product with the total net weight of the other can and the drained weight of the vegetable can.

**Double Packing:** When a poultry product and a non-poultry product are separately wrapped and placed in a single immediate container bearing the name of both products, the net weight shown on the immediate container may be the total net weight of the two products or the net weight of the poultry product and the non-poultry product separately.

**Additional Net Weight Information:** Nonregulatory information of a net weight nature, e.g., 4-3 oz. packages, accompanying a net weight statement is acceptable and need not adhere to the size and spacing restrictions.

**Open Net Weights:** Open net weights may be presented in pounds and ounces, decimals, decimal fractions, or fractions, e.g., 1 1/2 lbs., 1.6 lbs.

**Net Weight Requirements:** The statement of net quantity of contents is required on all products intended for sale at retail intact. In addition, shipping containers must bear a net quantity of contents statement if product inside is not uniform in weight (i.e., random weight). Piece counts may not be used in lieu of a required net quantity of contents statement on a shipping container but may be used as additional information.

**Multi-Unit Retail Packages:** Fully labeled packages of more than one of the same meat or poultry product packages in an open (i.e., clear) overwrap do not have to include a net weight statement.

See: 317.2(h)  
381.121(b)  
MPI Bulletin 211

#### **NET WEIGHT STATEMENTS ON PACKAGES WITH HEADER LABELS:**

The guidelines for determining the size and location of net weight statements on meat food product packages with header labels are as follows:

1. The entire front of the package is considered the principal display panel of the package and its area is used to determine the size of the net weight statement. Print size specifications for the net weight statement specified by the regulations must be followed.
2. The net weight statement should be placed within the lower 30% area of the header label if no other mandatory labeling features are printed on the rest of the principal display panel of the package. If mandatory features do appear below the header label, the net weight statement must be placed within the lower 30 % of the total area containing any mandatory information.

A "Header Label" is a small label applied across the top of a package usually bearing all of the mandatory labeling information. The rest of the package is most often a clear film containing a meat or poultry product, e.g., luncheon meat. This type of packaging is designed to be used on peg board type displays.

See: Policy Memo 047 dated May 3, 1982



**THE AMOUNT AND LABELING OF PDCB AND PDCP IN FOOD PRODUCTS**

CLASS	FOOD CATEGORY	AMOUNT	LABELING
			Beef or Pork or both
I	-Beef Patties	No Limit	do
	-Imitation Sausage	Do	do
	-Non Specific Loaf	Do	do
	-Potted Meat Food Product	Do	do
	-Patty Mix	Do	Always must be declared
II	-Chinese Eggroll and other Chinese Specialties	up to 12% of Meat Block	Beef or Pork
	-Chopped Beef Steak	Do	do
	-Corned Beef Hash	Do	do
	-Fabricated Steaks	Do	do
	-Pepper Steak	Do	do
	-Salisbury Steak	Do	do
	-Luncheon Meat (nonspecific)	up to 25% of Meat Block	
	-Pizza Meat Topping	Do	do
	-Pizza With Meat	Do	do
	-Cooked Sausage (319.180(b))	up to 15% of Meat Block	Always must be declared
III	Chili	up to 25% of Meat block or larger	As beef; or pork, if larger must be declared
	-Meat Loaf	Do	do
	-Meatballs	Do	do
	-Meat Fillings For Tacos, Burritos, Enchiladas, Tamales and other Mexican Foods	Do	do

CLASS	FOOD CATEGORY	AMOUNT	LABELING
IV	-Corned Beef Hash	up to 12% of beef product formulation	Beef

Note: All percentages as calculated on the basis of the fresh weight of meat content.

#### **PARVEMARGARINE:**

A nondairy product. Used in Kosher products as a substitute for margarine, butter, and other such foods which might have a dairy background.

#### **PASTELLES (SP):**

Product must contain at least 10% fresh meat. Product is always made with pork in Puerto Rico. The label must show the true product name, e.g., "Pork Pastelles."

#### **PASTELLILLOS (SP):**

Puerto Rican Style product containing at least 8% cooked meat. Species is part of the product name. The label must show the true product name, e.g., "Pork Pastellillos."

#### **PASTIES:**

Product must contain at least 25% fresh meat. The label must show the true product name, e.g., "Beef Pasties."

#### **PASTITSIO:**

(Greek for casserole). Product must contain at least 25% fresh meat or 18% cooked meat. A product containing macaroni, ground beef, tomato paste, wine, white sauce, and Parmesan cheese that may be labeled "Greek Style Pastitsio."

#### **PASTRAMI:**

Cooked cured beef with spices, generally made from the plate but other cuts can be used. The product must be smoked or treated with smoke flavoring. "Pastrami, Water Added" is not permitted, although similar products labeled according to Policy Memo 084A are permitted. The term "Unsmoked Cooked Pastrami" must be used when the product is not smoked or does not contain smoke flavoring.

"tenderizing" solution if they are to be considered incidental additives.

**PICADILLO (SP):**

Product must contain at least 35% cooked meat. A Mexican style hash usually made with beef, garlic, onions, vinegar, and raisins. The label must show true product name, e.g., "Beef Hash."

**PICKLE RELISH:**

Product must sublist ingredients.

**PICKLED PRODUCTS, DRY PACKED:**

Products that are pickled and dry packed should be qualified with the name of the pickle as part of the product name, e.g., "Knockwurst Pickled with Vinegar," or "Knockwurst Pickled." The weight of the package shall be the weight of the product less the weight of the pickle that will weep out of the product.

**PICNIC:**

When used in reference to pork, picnic is not an acceptable term unless accompanied by the description "Pork Shoulder Picnic."

**PIE FILLING:**

Product must contain at least 37.5% meat. Poultry pie filling must contain at least 18.75% cooked poultry meat.

**PIES:**

Product must contain at least 25% meat. Meat in the gravy may be counted. Poultry pies require at least 14% cooked poultry meat.

**PIES, ENGLISH STYLE-AUSTRALIAN STYLE:**

Product must contain at least 25% meat or meat byproduct. Contains gravy and no vegetables with a puff pastry top.

**PIMENTO (SP):**

Refers to allspice, but must be specifically named. It is also known as Jamaica pepper.

**PIMIENTO:**

A cone-shaped thick walled Spanish sweet red pepper. Other varieties of sweet red peppers are to be listed as sweet red peppers. To use pimiento in a product name, pimientos must be the variety of sweet red peppers used.

See: Policy Memo 004A dated August 20, 1980

**PIMENTO SAUSAGE:**

Pimientos permitted when declared in product name as "Pimiento Sausage."

See: Policy Memo 120 dated August 1, 1990

**PINKELWURST (GR):**

A cooked product that is stuffed in a casing with a diameter of from 1 1/2 to 2 inches and a length of about 10 to 12 inches. It is formulated with beef fat, pork fat, onions, oat groats, water, and sufficient spice to satisfy seasoning requirements. The product is cooked in water to an internal temperature of more than 152 °F.

**PIROSHKI:**

Product must contain at least 10% cooked meat. A Russian or Jewish dish made of thin rolled dough or pastry that is filled and either steamed, baked, or fried. They resemble small turnovers, pockets, or raviolis.

**PIZZA:**

(See: 319.600) with

Meat: At least 15% meat

Sausage: At least 12% cooked sausage or  
10% dry sausage (e.g., pepperoni)

Poultry: At least 12% cooked poultry meat.

Bacon: At least 9% cooked bacon.

Chili with beans: At least 25% chili with beans.

**PLANTATION:**

The regulations and policies applicable to "Farm" also apply to plantation.

**PLASTIC CANS:**

Plastic material may be used to package cured pork products under section 319.104 of the meat inspection regulations only if it meets the following requirements:

- (1) The plastic packaging material is approved by the Food and Drug Administration (FDA) and/or the USDA Product Assessment Division, as appropriate.
- (2) The plastic container encloses the product during thermal processing.
- (3) The plastic container is impermeable and hermetically sealed.
- (4) The plastic container has a label bearing all required handling statements.

See: Policy Memo 036 dated November 3, 1981

**POINT OF PURCHASE MATERIALS:**

Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Food Labeling Division (FLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the products from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, FLD will review and comment on the point of purchase materials submitted to our office. During the review process, promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in

accordance with all current nutrition labeling regulations. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in the nutrition labeling regulations.

Animal husbandry claims (e.g., the nonuse of antibiotics or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

See: Policy Memo 114A dated August 18, 1994

**POLISH SAUSAGE:**

A sausage that is cured, cooked, and usually smoked. Pork and pork byproducts shall comprise at least 50% of the meat and meat byproducts ingredients. To have beef as a predominant ingredient, the product name would be "Beef And Pork Polish Sausage." Green peppers are permitted up to 4 % in total formulation.

An uncured (fresh), uncooked variety with no more than 3 % water also exists. "Fresh" shall be used in the name when the product is uncured. When Fresh Polish Sausage is cooked or smoked, then the product name is either "Cooked Fresh Polish Sausage" or "Smoked Fresh Polish Sausage." The requirements of Policy Memo 110 apply when these perishable, cooked, uncured products are packaged in hermetically sealed containers.

**POLYNESIAN STYLE SAUSAGE:**

Product must contain fruit juices, a sweetening agent, and soy sauce.

**POLYSORBATE:**

Permitted in pickling solutions without declaration.

**PORK AND BACON SAUSAGE:**

Up to 50% bacon permitted provided:

1. bacon is brought back to green weight before use.
2. product is trichinae treated.
3. product name is "Pork and Bacon Sausage."

The standard for "Pork Sausage and/with Bacon" is 10 to 20% bacon, and for "Pork and Bacon Sausage" is more than 20% but not more than 50% bacon.

Name	Minimum or Maximum percentage
Poultry with Noodles or Dumplings	At least 15% poultry meat or 30% poultry meat with bone.
Noodles or Dumplings with Poultry	At least 6% poultry meat.
Poultry Paella	At least 35% poultry meat or 35% poultry meat and other meat, no more than 35% cooked rice, must contain seafood.
Poultry Parmigiana	At least 40% breaded poultry See: <b>Veal Parmigiana</b>
Poultry Pies	At least 14% poultry meat
Poultry Ravioli	At least 2% poultry meat
Poultry Salad Mix	At least 45% poultry
Poultry Salad	At least 25% poultry See: <b>Salad, Poultry</b>
Poultry Soup	At least 2% poultry meat
Poultry Flavored Soup	No minimum requirement (less than 2% poultry meat)
Poultry Spread	At least 30% poultry
Poultry Stew	At least 12% poultry meat
Poultry Stew with Dumplings	At least 8.4% poultry meat (Based on 70% of Stew requirement).
Poultry Subgum	At least 12% poultry
Poultry Tamales	At least 6% poultry meat
Poultry Tetrazzini	At least 15% poultry meat
Poultry Turnover	At least 14% poultry meat
Poultry with Gravy/Sauce	At least 35% poultry meat
Gravy with Poultry	At least 15% poultry meat

Poultry with Gravy and Dressing	At least 25% poultry meat
Poultry with Rice	At least 15% poultry meat
Poultry Scrapple	At least 30% poultry and/or poultry byproducts.
Poultry with Vegetables	At least 15% poultry meat.

#### **POULTRY, ASSORTED PIECES:**

The product name "Poultry (Kind) Assorted Pieces" is acceptable and does not require the product to be in natural proportions. In addition, the term "piece" is not the same as the term "part," i.e., a piece does not have to be a whole part, e.g., a breast, thigh, or drumstick.

#### **POULTRY BACON:**

See: Bacon-Like Products

#### **POULTRY BREASTS:**

When poultry breasts with ribs are boned and the resulting product contains portions of the scapula (shoulder) muscles and/or muscle overlying the vertebral ribs, they must be labeled to indicate that fact. Proper names for such products are "Boneless Breast with Rib Meat," White Chicken Meat or White Turkey Meat," or if the skin is left intact, "White Boneless Chicken or White Boneless Turkey." Product labeled "Boneless Breast" without further qualification may not contain scapula or rib meat.

#### **POULTRY COOKED:**

With the exception of cooked, cured smoked poultry breakfast strips, cooked, uncured poultry products must reach an internal temperature of 160 degrees Fahrenheit before removal from the cooking chamber. Correspondingly, cooked, cured poultry products must reach an internal temperature of 155 degrees Fahrenheit before removal from the cooking chamber. Label submittals for these products which indicate that the products are removed from the cooking chamber before attaining the required end-point temperature are unacceptable.

#### **POULTRY, "FULLY COOKED," "READY TO EAT," "BAKED" OR "ROASTED" - TEMPERATURE REQUIREMENTS:**

In accordance with section 381.150 of the poultry products inspection regulations, all poultry rolls and other poultry products that are heat processed in any manner shall reach an internal temperature of 160° F before being removed from the cooking medium, except that cured and smoked poultry rolls and other cured and smoked poultry products shall reach an



3. Necks may or may not be attached to backs. Necks for all officially graded backs are to be free from serious discolorations, feathers, pin feathers, and accumulations of blood and/or excess water.
4. A neck, front, or hind portion of back, when removed from birds which meet the stated quality, may be used to achieve exact weights. Only one of these portions may be used per package. Scraps of backs or necks may not be used.
5. Labels for packages with portions must indicate which portions, e.g., first (1st) portion, 2nd portion, 1st and 2nd portions, 2nd and 3rd portions, etc.

D. PRESSURE SENSITIVE STICKERS AND TAPE:

1. Inserts or pressure sensitive stickers with the trademark must have plant number.
2. Trademarks on pressure sensitive tape should not be used on consumer packages.
3. Insert with the trademarks are not to be used inside opaque bags.

**POULTRY HINDQUARTERS:**

The term "hindquarters" on labels for single cut poultry items is an acceptable alternative to the recognized terminology "Leg Quarter" specified in the regulations. The use of the term "Hindquarters" requires only a specified class of poultry to be considered a true product name, e.g., "Chicken Hindquarters." Either term refers to a poultry thigh and drumstick, with a portion of the back attached.

**POULTRY HINDSADDLES:**

Poultry hindsaddles are connected poultry leg quarters (the rear of the bird). The product name "Poultry Hindsaddles" may be used alone on the product's label if the product is not intended for retail sale. In contrast, the name "poultry hindsaddles" on the label of a product intended for retail sale must be accompanied by a fully descriptive name (e.g., "Poultry Hindsaddles, Connected Leg Quarters").

**POULTRY IN NONSPECIFIC RED MEAT LOAVES:**

Nonspecific loaf products, e.g., P and P loaf, which do not feature meat or a species identification in the meat food product name may contain poultry when properly identified in the ingredients statement.

**POULTRY MEAT, RAW:**

The nomenclature for poultry meat obtained from other than young poultry shall include the class designation, e.g., "Yearling Turkey Meat" or "Mature Chicken Meat."

See: 381.117(b)

Policy Memo 032 dated September 4, 1981

**POULTRY MORTADELLA:**

See: Mortadella - Poultry

**POULTRY PARTS:**

Specific net weight packages for poultry parts, usually those containing legs or wings, include a single part, e.g., a drumstick or thigh, to make the stated weight. The name on the label must reflect this practice, e.g. "Chicken Legs - Chicken Thigh added to make weight." The single part must be cut at the joint. Wing tips are not permitted as added parts.

**POULTRY PRODUCTS:**

In poultry products where "meat" appears in the product name, e.g., "White Meat Chicken Roll," and "Dark Meat Turkey Loaf," skin and attached fat are permitted in greater than natural proportions. However, the ingredients statement must have the poultry skin or poultry fat listed. When skin and attached fat appear in the ingredients statement, their placement should be in the correct order of predominance and determined by the amount present over the permitted natural proportions.

**POULTRY PRODUCTS CONTAINING MEAT INGREDIENTS-LABELING:**

Poultry products containing meat in amounts that exceed 20% of the total meat and poultry product portion of the poultry product must be descriptively labeled to indicate the presence of the meat ingredients, e.g., "Chicken and Beef Stew or Stew made with Chicken and Beef".

Poultry products containing meat ingredients in amounts at 20% or less of the total meat and poultry product portion of the poultry product must have names that are qualified to indicate the presence of the livestock ingredients, e.g., "Chicken Stew-Beef Added".

However, poultry products that do not meet specified minimum poultry ingredient requirements because meat ingredients are replacing any part of the required poultry ingredients must be descriptively labeled to indicate the presence of meat ingredients, e.g., "Turkey and Pork Chop Suey".

See: Policy Memo 029 dated September 4, 1981

**POULTRY PRODUCTS, UNCOOKED:**

Uncooked poultry products that appear cooked, but require cooking for safe consumption, must clearly be labeled to indicate that cooking is necessary by such terms as "Ready to Cook," or by means of cooking instructions. Examples of such



1. Items consisting of a solid piece of meat, e.g., "Boned Veal Rib," formed and tied as a roll and usually offered with seasonings.

2. Chopped meat in combination with condiments, also formed and processed. It can be and often is offered in the fresh meat state.

Water is not an ordinary or usual ingredient in these two "Meat Roll" items. If water is an ingredient in these products, then a statement indicating the addition of a solution has taken place must appear contiguous to the product name wherever it appears on the label.

3. "Sausage Rolls" have similar formulas and water limitations to cooked sausage. The finished product may contain up to 10% added water, is in roll shape, and is Cooked, or Smoked and Cured (species) Roll Sausages.

4. Nondescriptive rolls, e.g., "Pizza Roll," "Pickle Roll," "Relish Roll," etc., contain meat with cheese, peppers, pimentos, relishes, and other similar materials. An ingredients statement is required as a part of the product name on the basis of instructions in 317.2(c)(1) and (2), and 317.2(e).

5. Product made from meat and water that has been chunked, ground, chipped, wafer-sliced, etc., and formed into a roll containing a plant protein product or other binder could be labeled as a "Meat, Water, and Textured Vegetable Protein Roll." The same size lettering shall be used for the product name.

6. Product made from meat that has been chunked, ground, chipped, wafer-sliced, hydroflaked, etc., and formed in a roll containing a plant protein product or other binder shall be labeled as "Beef and Textured Vegetable Protein Roll" or "Beef and Soy Protein Concentrate Roll."

See: Policy Memo 066C dated November 30, 1994

**ROLLS, POULTRY:**

Only natural proportions of skin to the whole carcass or designated part may be used. If skin is in greater than natural proportions, the name must be qualified with the term "Skin Added."

See: 381.159

**ROMANIAN BRAND SAUSAGE:**

An uncooked smoked sausage made with cured lean pork. Product requires trichinae treatment.

**ROMANO CHEESE:**

Label must show "kind" of milk, e.g., (Caprino), "Romano Cheese made with Goat's Milk;" (Pecornia), "Romano Cheese made from Sheep's Milk;" or (Vaccino), "Romano Cheese made from Cow's Milk." The words in parenthesis are not required to be shown.

1. A salami with a moisture protein ratio of no more than 1:9 to 1;
2. "Genoa salami" with a moisture protein ratio of no more than 2.3:1;
3. "Sicilian salami" with a moisture protein ratio of no more than 2.3:1;
4. Labeled, as . . . ,
  - a. Kosher Salami,
  - b. Kosher Beef Salami,
  - c. Beef Salami,
  - d. Beer Salami, and
  - e. Salami for Beer.

Pork skins are not a permitted ingredient in cooked salami.

See: Policy Memo 031A dated July 23, 1986

**SALAMI, COTTO:**

A mildly flavored cooked, cured sausage, in a large casing, usually containing coarsely ground beef and pork. The product contains whole or visible pieces of peppercorns. It is cooked in dry heat.

**SALAMI, GERMAN BRAND MADE IN U.S.A.:**

A dry sausage with an MPR of 1.9:1. It is made with beef and pork and seasoned with garlic. Less highly flavored but usually more heavily smoked than Italian Salami. It is tied with loops of twine that gives a scalloped appearance.

**SALAMI, HARD:**

See: Salami, German Brand Made In U.S.A.

**SALAMI, ITALIAN:**

This kind of dry salami is usually prepared in the San Francisco area and is easily distinguished by its covering of a white mold. This salami consists of about 80% finely chopped pork, to which a small amount of pork fat may be added. Nonfat dry milk can comprise 3 1/2% of the finished product. The remainder consists of chopped beef, seasoning, salt, and curing agent. The product should have an MPR not in

excess of 1.9:1 to insure the fat content and dryness properties associated with a "dry salami."

**SALAMI, SICILIAN BRAND MADE IN U.S.A.:**

An acceptable name for an uncooked dry sausage. This is a type of "Genoa Salami" except it is uncooked and contains no garlic. Antioxidants are permitted. Trichinae treatment is required.

**SALCHICHON (SP):**

This term, meaning "Large Sausage," This term may only be used for large casing sausage products that are 3 inches in diameter or more. Label must show a true product name.

**SALCINA (PORTUGUESE BRAND - MADE IN USA):**

Sausage usually contains pork, green onions, parsley, vinegar, salt, sugar, spices, and garlic.

**SALPICAO:**

A smoked sausage. The label must show a true product name, e.g., "Smoked Sausage." No more than 3% water can be added at formulation.

**SALSICCIA (IT):**

A fresh pork sausage, highly spiced, in which paprika is permitted. It is a rope style sausage made of finely cut pork trimming.

**SALT AS A CURE:**

Dry processed hams, pork shoulders, and bacon are ordinarily cured with mixtures that contain mostly salt along with sugar and nitrates plus nitrites. However, some processors use salt alone in preparing their products. The salt in contact with the meat provides the desired cured color, taste, and necessary product protection.

Salt is an acceptable cure when used singly in the curing and salt equalization of dry processed hams, pork shoulders, and bacon. The cured products must have a 10% brine concentration.

**SAMOSA:**

This product originated in India, although it is also associated with Pakistan. It resembles a "Meat Turnover" and consists of a spiced vegetable and meat mixture in a dough

**SAUSAGE, RAW SKELETAL MUSCLE MEAT USED IN 319.180, WIENERS, FRANKS, ETC.:**

For the purposes of 319.180 the term "raw skeletal muscle meat" includes "beef cheek meat," "diaphragm (skirt) meat," uncooked ham trimmings, and bacon or bacon ends and pieces. The bacon ingredient is limited to not more than 10% of the meat, meat and meat byproducts, or meat, meat byproducts and poultry products in a sausage formula. This limitation represents the maximum percentage of such an ingredient that has been used in the sausages in accordance with a longstanding instruction in the Department's Manual of Meat Inspection Procedures. Bacon is considered as "raw" since the product is produced by a comparatively low temperature process that does not significantly alter the nature of the protein component, and which requires cooking the product to be acceptable for human consumption. Bacon is prepared from the pork belly which contains sufficient lean to be classified as "meat" and is of "skeletal" origin.

**SAUSAGE, REWORK:**

This term applies to a fully or partially processed product (excluding uncooked trimmings) re-routed for reasons other than unwholesomeness or adulteration (i.e., emulsion residue, product breakage, slicing operations, smoked meats, returns, etc.) and intended for inclusion in cooked sausage, loaves, and similar products. Rework may be used provided it does not adulterate the product, violate its standard of composition, change the order of predominance of ingredients, or perceptibly affect the normal characteristics of the product. Rework is subject to the following restrictions:

1. Cooked sausage, meat loaves may be used in similar products without limitation.
2. Except in products covered by section 319.180, pieces of cooked and/or smoked meat may be used without limitation if properly identified in the ingredients statement.
3. Pieces of uncooked, cured pork from primal parts may be used without limitation if properly identified in the ingredients statement..
4. Sausage products in edible collagen casings may be used in similar finely comminuted products without limitation and need not be peeled.

5. Finished cooked sausage in natural casings may be used in similar finely comminuted products without limitation, except sausages in bungs, middles, beef rounds, bladders, or stomachs, which must be stripped of the casings before use. Also, natural casings of any type that break during the stuffing operations should not be included in emulsions.

6. Semi-dry/dry sausage (other than rework that occurs during stuffing) may only be used in products processed to reach an internal temperature of 140 degrees F. for 5 minutes, or 150 degrees or more momentarily. Rework, which occurs during stuffing, may only be used in subsequent production of semi-dry or dry sausages.

Processors desiring to use rework from semi-dry or dry sausages in other products may submit their written proposal through the area supervisor to FLD-RP.

**SAUSAGE, SMOKED:**

Smoked product will be so identified unless the specific name conveys a smoked product or it is obvious from the packaging.

**SAUSAGE (Species):**

(Species) sausages identified in 319.141, 319.142, 319.144, and 319.160 of the meat inspection regulations may be cooked, cured or smoked (or any combination), but must comply with the standards before being processed if the product name is to include "(species) sausage." For example, fresh beef sausage identified in 319.142 which is cured and cooked may be labeled "cured, cooked beef sausage." Prior to this processing, these products could not contain more than the 3% water permitted by the standard.

Cooked cured sausages or smoked cured sausages containing up to 10% added water in the finished product and prepared from one species may be labeled as "cooked cured sausage," "smoked sausage," "cooked cured sausage made with (species)," or "smoked sausage made with (species)."

Semi-dry and dry sausages made from a single species may be labeled "(species) sausage," e.g., "beef sausage."

This policy does not apply to cooked sausages identified in section 319.180 of the meat regulations.

See: Policy Memo 051 dated September 13, 1982

#### **SAUSAGE - SHELF STABLE:**

Dry sausage must have a Moisture Protein Ratio (MPR) of 1.9:1 or less, unless an MPR is cited under **MOISTURE PROTEIN RATIO**.

Non-refrigerated, semi-dry, shelf-stable sausage must have an MPR of 3.1:1 or less and a pH of 5.0 or less, unless commercially sterilized or unless an MPR is cited under **MOISTURE PROTEIN RATIO**. Alternately, non-refrigerated, semi-dry, shelf-stable sausages are those that:

1. are fermented to a pH of 4.5 or lower (or pH may be as high as 4.6 if combined with product water activity no higher than 0.91),
2. are in an intact form or, if sliced, are vacuum packed,
3. have internal brine concentration no less than 5%,
4. are cured with nitrite or nitrate, and
5. are smoked with wood.

#### **SAUSAGE TYPE PRODUCTS WITH FRUITS AND VEGETABLES:**

Sausage type products that contain unexpected ingredients that significantly alter the character of the product may be descriptively labeled as (characterizing ingredient) Sausage, e.g., "Cherry Pecan Sausage," "Wild Rice Sausage," or other equally descriptive names, e.g., "Sausage with Wild Rice."

The sausage portion of fresh sausage products must meet any applicable standards, including fat and added water limitations, moisture/protein ratios, and use of binders and extenders prior to the addition of any characterizing ingredient(s). For cooked, smoked, or dry sausages, the finished sausage type product must meet the sausage standard prior to the addition of any characterizing ingredients.

The unexpected ingredient must be present in sufficient quantity or form to characterize the sausage type product in flavor, texture, or other sensory attributes. However, there are no minimum use levels.

This policy applies to products containing unexpected food ingredients, e.g., fruits and vegetables, e.g., cherries, pecans, tomatoes, etc., that change the character of the product by the addition of unique flavor and other sensory characteristics. The policy does not apply to imitation products, i.e., products formulated to resemble in taste, texture, color, etc., the traditional sausage products, but which are nutritionally inferior.

Sausages containing cheese are addressed Policy Memo 010, and Potato Sausages are addressed in Policy Memo 011.

**SAUSAGE WITH SAUERKRAUT IN SAUCE:**

Product must contain at least 40% sausage.

**SAVELOY:**

A Cooked Smoked Sausage. It is an English Sausage similar to Bologna made of beef and pork. The label must show a true product name, e.g., "Sausage."

**SCALLOPED POTATOES AND HAM:**

Product must contain at least 20% cooked ham.

**SCALLOPED POTATOES AND SAUSAGE:**

Product must contain at least 20% cooked sausage.

**SCALLOPED POTATOES FLAVORED WITH SAUSAGE:**

Product must contain at least 3% sausage.

**SCALLOPPINI:**

Product must contain at least 35% cooked meat or poultry meat. Thin slices of cooked veal, sometimes beef or poultry, seared or fried. Label must show a true product name, e.g., "Veal Scaloppini" or "Chicken Scaloppini."

**SCHICKENWURST (GR) :**

The product is made of two parts, one of which is an emulsion prepared from pork and beef cuts. The second component consists of chunks of ham measuring from 2 to 3 inches in size. The two parts are mixed, stuffed into large casings, and smoked while being cooked. The final product appears as a luncheon sausage with large pieces of red ham meat held together by a light pink binder. The ham sections comprise at least 50% of the product and the item has a distinct smoked flavor. This product is very similar in appearance to the product sold as "Ham Bologna."

**SCRAMBLED EGGS WITH BACON:**

Product must contain at least 10% cooked bacon.

Two percent isolated soy protein is equivalent to 3.5% binders.

If these products are textured, then "textured" should also be included in the name. We allow the use of the term "textured vegetable protein" when the textured soy products are mixed with spices, colorings, enrichments, etc., and the ingredients of the textured vegetable protein are listed parenthetically.

"Vegetable Protein Product" is an acceptable declaration for a soy product fortified in accordance with Food and Nutrition Service regulations. The ingredients of the VPP must be listed parenthetically.

**SPAGHETTI:**

Sauce with meatballs	Must contain at least 35% cooked meatballs
Sauce with meat with meatballs	Must contain at least 6% meat Must contain at least 12% meat or 18% meatballs
with meatballs & sauce	Must contain at least 12% meat
with meat and sauce	Must contain at least 12% meat
with franks and sauce	Must contain at least 12% franks

**SPAGHETTI SAUCE WITH MEAT STOCK:**

This spaghetti sauce consists mainly of tomatoes with seasoning. Product must contain 5% fresh beef and 12.5% concentrated meat stock.

**SPAGHETTIOS IN CHEESE SAUCE WITH GROUND BEEF:**

Product must contain at least 12% meat.

**SPANISH RICE WITH BEEF:**

Product must contain at least 20% cooked beef.

**SPECKWURST:**

Product should conform to sausage standard (319.140) without the use of byproducts. Chunks of fat are usually present.

**SPICED BEEF:**

A cured, spiced, and cooked product.

**SPICES:**

The term "Spices" refers to genuine natural spices, whole or ground. Spices may be listed as "Flavorings."

See: 317.8(b)(7)  
· 381.118(c)

**STARCH:**

Starch, wheat starch, and cornstarch are synonymous in meaning. When "Vegetable Starch" is used as a designation, it refers to the starchy materials derived from any vegetable source, e.g., potatoes, peas, etc. Tapioca starch can be used in nonstandardized products and shall be listed by its common and usual name, i.e., "tapioca starch." Tapioca starch and tapioca flour are not synonymous; the use of tapioca flour is not sanctioned by FDA. Therefore, it cannot be used in meat and poultry products.

**STARCH, MODIFIED FOOD:**

This material consists of starch which has been hydrolyzed by acid or other acceptable means.

**STEAK, BEEF SKIRT:**

This product consists of strips approximately 3 inches in width by 12 to 14 inches in length. The strips are from the heavy muscular portion of the beef diaphragm with the serous membranes removed. The label must show a true product name, e.g., "Beef Skirt Steak Diaphragm."

**STEAK, BONELESS CLUB, DELMONICO:**

These terms are synonymous and are restricted to the meat from the anterior portion of the beef short loin extending from the T-bone area up to and including the 13th rib.

**STEAK, CHINESE PEPPER:**

Product must contain at least 30% cooked steak. A Chinese dish usually served with rice. Beef steak is cut in thin

**TACO:**

Product must contain at least 15% meat.

**TACO FILLING:**

Product must contain at least 40% fresh meat. The label must show true product name, e.g., "Taco Filling with Meat," "Beef Taco Filling," or "Taco Meat Filling."

**TACO FILLING, KIND:**

Product must contain at least 40% raw poultry meat.

**TAGS, TISSUE STRIPS, BRANDS:**

When tags, tissue strips, brands, etc. are used to apply ingredients statements on sausages and other products in casings or link form, the only additional marking required is the official inspection legend. However, if other features are added, e.g., the product name, all applicable required labeling features are required.

See: 316.10

**TALLOW:**

Acceptable product name for the meat food product consisting of rendered beef fat or mutton fat or both.

**TAMALES:**

Product must contain at least 25% meat. Tamales prepared with meats other than beef and/or pork must include them in the product name, e.g., "Chicken Tamale" or "Chicken and Beef Tamale".

See: 319.305

When inedible wrappings are used, they must be indicated:

- a. In the product name, e.g., "Beef tamale Wrapped in Corn Husk."
- b. As a qualifier to the product name, e.g., "remove parchment paper prior to eating," or
- c. As information in the preparation instructions, e.g., "remove the inedible covering prior to serving."

The wrapper cannot be included as part of the net weight.

**Filling** - must contain at least 40% beef.

**Pie** - must contain at least 20% fresh meat. Filling must be at least 40% of the total product.

**(kind)** - must contain at least 6% poultry meat.

**(kind) With sauce or gravy** - must contain at least 5% poultry meat.

**(species)** - must contain at least 25% meat.

**(species) With sauce or gravy** - must contain at least 20% fresh meat.

#### **TAQUITOS:**

A Mexican dish requiring at least 15% meat. Cooked meat product is cut into strips or shredded and placed in center of tortilla. The tortilla is then rolled around the filling.

#### **TASAJO SALTED BEEF (SP):**

MPR not to exceed 2:1. Product is stitch pumped and cured in salt brine for 72 hours or more after which it is dried with circulated warm air for a period of at least 20 days. If the item is dipped in a tallow mixture, a statement must be shown contiguous to the product name identifying the constituents of the dipping mixture.

#### **TEAWURST OR TEEWURST:**

A cooked or uncooked product processed with or without curing and cold smoked 2 to 5 days. It is ground or coarsely chopped and is characterized by a soft spreadable texture. Typical meat ingredients include: pork, beef, pork bellies, and bacon. Fresh pork bellies may be used in place of pork fat and bacon.

#### **TEMPURA:**

A Japanese dish consisting of shrimp, fish, vegetable, meat, poultry etc., each dipped in an egg batter and deep fried. The label must show true product name, e.g., "Chicken Tempura," "Pork Tempura," etc.

#### **TENDERAY:**

The term "Tenderay" is appropriate for display on labeling materials and for application by marking devices in establishments operating under Federal meat inspection when the carcasses involved are from the better grades of beef (those meeting the specifications for commercial grade or better). These carcasses should be held following slaughter for at least

44 hours at a temperature of 65° to 68°F in an atmosphere having a relative humidity of between 80 to 85% and exposed to active ultraviolet rays during this period to inhibit the growth of surface mold and bacteria. The hold period may be reduced to 24 hours for the beef cuts known as "ribs" and "trimmed loins."



7. Acceptable product names for uncooked thuringer include: "Beef Summer Sausage - Thuringer Cervelat" and "Summer Sausage - Thuringer Cervelat."

**TITANIUM DIOXIDE:**

When Titanium Dioxide is used in poultry salads, a qualifying phrase should appear under the product name stating that the product has been "Artificially Whitened" or "Artificially Lightened."

**TOCINO:**

Spanish word for salt Pork or Bacon.

**TOCINO (Filipino or Philippine Style):**

The thinly sliced piece of meat taken from either the hind leg or shoulder portion of the pork carcass. The product is treated with salt, sugar, and nitrite and/or nitrates, with optional ingredients of ascorbic acid, spices, monosodium glutamate, and phosphates. Acceptable color agents are annatto, beet powder, and paprika that must be shown as "artificially colored." A true product name must be shown on the label, e.g., "Sliced Marinated Cured Pork Shoulder Butt."

**TOCINO, POULTRY:**

A fanciful name for a tocino product made from poultry. The fanciful name must be followed by a true descriptive product name, e.g., "Chicken Tocino, Sliced, Marinated, Cured Chicken Thigh Meat."

**TOMATO AND BACON SPREAD:**

Product must contain at least 25% cooked bacon.

**TOMATO PRODUCTS:**

Declaration of tomato product in the ingredients statement is as follows:

1. Whole Tomatoes - show as "Tomatoes"
2. Tomato Puree - show as "Tomato Puree"
3. Tomato Paste - show as "Tomato Paste"
  - a. Tomato paste or puree and water may be declared as "Tomato" or "Tomatoes" provided:
    - (1) Paste or puree is made from whole tomatoes.

(2) The finished tomato product has a solid content of not less than 6.2%, a specific gravity of 1.0263 at 25 degrees Celsius, or a refractive index of 1.341 at 20 degrees Celsius.

(3) "Tomato" or tomatoes must be sublisted to show the tomato product and water, i.e., tomatoes (tomato puree, water) [21 CFR 101.4 (a) (1)].

b. Tomato paste and water may be declared as tomato puree provided:

(1) Paste is made from whole tomatoes.

(2) The finished product has a solid content of not less than 8% but less than 24%.

(3) "Tomato puree" must be sublisted as tomato paste and water [21 CFR 155.191 (a) (3) (iv)].

4. Tomato Juice cannot be made from puree or paste.

**TOMATO-STICKS, PUDDING OR RING:**

A nonspecific sausage-like product containing tomatoes.

**TONGUE-CHEEK TRIMMINGS:**

Labeling terminology for the various kinds of tongue and cheek trimmings shall be as follows:

1. "(Species) salivary glands, lymph nodes, and fat (cheeks)" shall be used to identify the tissues remaining after trimming "cheeks."

2. "(Species) tongue trimmings" shall be used to identify all tissues except cartilage and bone that are obtained by converting long-cut to short-cut tongues. This conversion is done by making a transverse cut anterior to the epiglottis, removing the soft palate and epiglottis, and cutting through the hyoid bone. Approximately 1 1/2 inches of the bone is left with the tongue. "(Species) tongue trimmings" may also be used to identify salivary glands, lymph nodes, and fat from which the muscle tissue has not been removed.

3. "(Species) salivary glands, lymph nodes and fat (tongue)" must be preceded by the name of the species from which derived. Tongue meat should not include any tissues described in paragraph 2.

4. Trimmings from the tongue itself should be identified as "tongue meat" preceded by the name of the species from which derived.

Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

**TONGUE SPREAD:**

Product must contain at least 50% fresh tongues or 35% cooked tongues.



**UKRAINIAN SAUSAGE:**

A dry sausage made from lean pork and/or veal chunks, containing large amounts of garlic which dominates the flavor. It is cooked and smoked at high temperatures (around 180°-185°F) for 4-5 hours and then air dried. The water activity (Aw) of the finished product shall not exceed 0.92 or a moisture/protein ratio 2.0:1 or less.

**UNCOOKED PRODUCTS WHICH HAVE A COOKED APPEARANCE:**

See "Breaded and Pre-Browned."

**UNCURED (SAMPLING AND LABELING REQUIREMENTS LABELED AS):**

Products, e.g., bacon, pepperoni, or ham, in which nitrite and/or nitrate is required or expected, may be prepared without such cures when the product name is immediately preceded by the term "Uncured," provided that samples are found by the Administrator to be similar in size, flavor, consistency, and general appearance to such product as prepared with cures.

See: 317.17  
319.2

Other products, e.g., a smoked sausage, which are frequently found in either the cured or uncured state, may be prepared without curing ingredients, e.g., nitrite or nitrate. These uncured products may or may not be labeled as "Uncured." If they are so labeled, samples are not required for administrative review, but labeling and handling statements are required similar to 317.17 whenever the term "Uncured" is voluntarily used as part of the product name.

See: Policy Memo 063 dated January 12, 1984

**UNSKINNED PORK JOWLS:**

When permitted in product must be labeled as "Unskinned Pork Jowls."

See: Pork Skins



If the product is breaded, the name must reflect this fact. The cheese component of the product does not have to be shown in the name of the product. A specific kind of cheese is not required, although Romano, Mozzarella, and Parmesan are the usual types used. No specific spelling of the word "Parmigiana" is required. Name applies to a "Cooked Product Assembled, Ready to Heat and Eat."

The labeling of Veal Parmigiana made from a veal patty shall include veal patty in the product name, e.g., "Breaded Veal Parmigiana made with Veal Patties" or "Breaded Veal Patty Parmigiana." The ingredients of the veal patty do not have to be part of the product name.

See: Policy Memo 092 dated December 16, 1985

**VEAL PATTIES:**

Up to 20% beef and/or beef fat of the meat block permitted. Beef and/or beef fat must show in the true product name, e.g., "Veal Patties, beef added" or "Veal Patties, beef fat added." Beef and/or beef fat in excess of 20% of the meat block must show as "Veal and Beef Fat Patties."

**VEAL SCALOPPINI:**

Veal and sauce type product that must contain at least 35% cooked sliced veal.

**VEGETABLE BEEF PIE:**

Product must contain at least 25% meat.

**VEGETABLE DECLARATION ON LABELS:**

1. The use of the terms onion, garlic, celery, and parsley shall mean fresh, frozen, or canned.
2. Processed onion or garlic must be qualified in a manner, e.g., "dried" or "dehydrated onion" or may be shown as "onion flakes" or "powdered."
3. It is usually not necessary to show vegetables as whole, diced, sliced, granulated, powdered, or pureed; however, whenever the name of the vegetable is necessary to describe a food, then the name of the vegetable should be modified to show the form of its degree of processing.
4. Onion or garlic juice to which water has been added shall be noted, e.g., onion juice with water added.
5. Celery seed may be listed as a spice.

6. Celery salt shall be shown as celery salt.
7. Oil of celery may be listed as a flavoring.

**VEGETABLE GUM:**

Declare common or usual name of each vegetable gum, e.g., Guar Gum.

**VEGETABLE HAM CASSEROLE:**

Product must contain at least 25% ham.

**VEGETABLE PIE WITH:**

"Species" meat must contain 12% meat on a raw basis. "Kind" poultry must contain 7% cooked poultry.

**VEGETABLE PROTEIN PRODUCT (VPP):**

See: Soy Protein Products

**VEGETABLE STEW WITH: MINIMUM MEAT CONTENT**

Meatballs	12% meat
Meat	12% meat
Meat Sauce or Gravy	6% meat
Sauce and Meat	12% meat
Poultry	6% cooked poultry meat

**VENISON:**

See: Game Meats

**VIENNA SAUSAGE - PACKED IN BEEF BROTH:**

Product must contain 80% sausage to be in compliance prior to inclusion in can. Broth component to have a MPR of not more than 135:1. A manufacturer holds trademark rights to the terms "Vienna" and "Vienna Beef."

**VINEGAR:**

Product must contain at least 4 grams of acetic acid per 100 cubic centimeters (approximately 4% acetic acid). This strength is referred to as 40 grain vinegar. Cider vinegar, which during the course of manufacture has developed an excess of acetic acid over 4%, may be reduced to a strength not less 4%. Cider vinegar so reduced is not regarded as adulterated but must be labeled as to its nature as "diluted" or "water added" cider vinegar. However, when vinegar of any concentration (not less than 4% acetic acid) is used in a food product, the only labeling

requirement is "vinegar." Statements like "diluted" or "water added" are not required.

**VINEGAR PICKLE:**

Sausage in vinegar pickle is approved with the understanding that sausage is completely covered with pickle and that the pickle has a pH level not higher than 4.5.



## WATER BASE SOLUTIONS IN RED MEAT IN MEAT PRODUCTS:

Solutions intended to impart flavor (not extend the product) may be added in any amount to uncooked, cured and uncured, uncured red meat products including those that have been chunked, ground, wafer sliced, etc., and formed/shaped. Whenever an uncooked, cured red meat product is injected, massaged, tumbled, etc., with a flavoring or seasoning solution, the product name must be qualified with a statement indicating that the addition of a solution has taken place, e.g., "Containing 6% of a Solution," "Injected with up to 12% of a Flavoring Solution." The qualifier must appear contiguous to the product name whenever it appears on the label. The ingredients of the solution may accompany the qualifier or appear in locations prescribed for ingredient statements.

For products marinated (i.e., soaked, steeped, massaged, tumbled, or injected in order to improve taste, texture, tenderness, or other sensory attributes, such as color or juiciness) and identified as "marinated," the solution added is limited to 10 percent. The qualifying statement must include the percentage of solution contained in the product, e.g., "Marinated with up to 8% of a Solution of Water, Salt, and Sugar."

In situations where it has been customary to coat a product by rubbing, spraying, or dipping water mixed with seasonings, flavorings, etc., onto the surface of the meat, the qualifying statement describing this treatment does not have to include the amount and a partial quality control program is not needed. If, however, these components are incorporated into the meat by excessive rubbing, massaging, or tumbling, a qualifying statement indicating the composition and the amount of any solution absorbed is needed as described herein. An approved partial quality control program is also needed.

The addition of an enzyme solution to meat products is limited to 3 percent of the raw meat product (green weight) by the meat inspection regulations (9 CFR 318.7(c)(4)). If a product is treated with an enzyme solution and a flavoring solution, separately or in one step, both treatments must be separately identified on the label, e.g., "Tenderized with Papain," and "Marinated with up to 7% of a Solution." No particular order is required for these qualifying statements. Combined tenderization/marination solutions are limited to 10 percent of the raw meat product (green weight).

For all products, the qualifying statement must be at least one-fourth the size of the largest letter in the product name. If the ingredients of the solution accompany the qualifier,

they must appear in print at least one-eighth the size of the largest letter in the product name. Product name labeling prominence guidelines are found in Policy Memo 087A.

For uncooked products, the percent added substances for the label statement is determined by subtracting the fresh (green) weight of the article from the weight of the finished (total) product, i.e., after injecting, marinating, etc., dividing by the weight of the fresh article, and multiplying by 100.

In all situations where the percentage of a solution is disclosed, a partial quality control (PQC) program for the addition of solutions must be approved before the label can be used regardless of the amount of solution added.

Since the meat inspection regulations (9 CFR 319.101 and 102) allow uncooked corned beef brisket to contain 20 percent, and uncooked corned beef round and other cuts to contain 10 percent of a curing solution above the weight of the fresh, uncured (green weight) product without disclosure, the above labeling scheme does not apply until these levels are exceeded. If these levels are exceeded, the total amount of added solution, not just the level above compliance, must be indicated in the format described for other uncooked, cured products. Similarly, the labeling scheme does not apply to uncooked cured pork trimmings or uncooked cured pork products that are not labeled to indicate the presence of hams, loins, shoulders, butts, picnics, or cured pork made from parts not covered by the cured pork products regulation (9 CFR 319.104) until more than 10 percent added substance is present.

This policy memo does not apply to uncooked cured pork products covered by the cured pork products regulation. The labeling schemes for indicating the presence of added substances in these products are outlined in the meat inspection regulations (9 CFR 319.104 and 105) and FSIS Directive 7110.2 (Rev. 1). The percentage of the weight of added ingredients is determined as described above.

Cooked red meat products containing added substances are addressed in Policy Memo 084A.

See: Policy Memo 066C dated November 30, 1994

#### **WATER-DECLARATION:**

The use of water must be declared in the ingredients statement of all products with the exception of the following:

- 1) The water added to lactic acid starter culture (.05% or less) for the purpose of rehydration.

2) The water added to products which are freeze-dried or sprayed-dried.

**WATER IN CANNED SAUSAGE:**

Water, not to exceed 8% of the total product weight, may be used in the preparation of precooked pork sausage links



**WHOLE HOG SAUSAGE:**

Must contain all primal parts of a hog. Hearts and tongues, in natural proportions, are permitted ingredients in whole hog sausage when declared in the ingredients statement. Other meat byproducts are not permitted in whole hog sausage.

See: 319.144

**WIENER SCHNITZEL (GR):**

A veal cutlet prepared by dipping in egg, flour, and bread crumbs and frying to a golden brown.

**WILD BOAR:**

Products prepared from wild boar from feral swine are amenable and subject to the meat inspection regulations.

"Wild Boar" is an acceptable label term for a product, provided the words "Wild Boar" are directly followed by the statement "Meat from Feral Swine." The statement "Meat from Feral Swine" must appear prominently on the principle display panel as described in 317.2(d)(1)(2) and (3). If the statement "Meat from Feral Swine" does not directly follow the term "Wild Boar," then an asterisk may be included with the term "Wild Boar" and the statement "Meat from Feral Swine" should appear prominently elsewhere on the principal display panel. "Wild Boar from Feral Swine," "Wild Boar Meat from Feral Swine," "Wild Boar (byproduct) from Feral Swine," are also acceptable product names.

In order to obtain approval for a product label bearing the name "Wild Boar from Feral Swine," or similar acceptable names, a statement describing and verifying the following physical and environmental characteristics typical of wild boar is required: color patterns, e.g., white stripes or spots, longer bristly haircoat, elongated snout with visible tusks, a "razorback" body shape, and wild boar males which are uncastrated. (We acknowledge both males and females under the term "Wild Boar.") The purchased hogs should be obtained from a nonrestrictive environment which permits foraging for uncultivated feed, natural selection, and breeding and farrowing without confinement. A letter should be submitted with "Wild Boar from Feral Swine" labels describing the environment where such swine live and their method of capture or entrapment. These same criteria would also apply to imported "Wild Boar Meat from Feral Swine" and arrangements should be made through Foreign Programs for slaughter and export from approved establishments.

In multi-ingredient products, e.g., "Beans in Sauce with Wild Boar," the "Wild Boar" part of the product name must be followed by an asterisk and a statement "(Meat or meat byproduct) from Feral Swine" must appear somewhere on the principal display panel. The ingredient wild boar, wild boar meat, or wild boar byproduct, must be listed as "Wild Boar ((Meat or meat byproduct) From Feral Swine)" in the ingredients statement in its proper order of predominance.

See: Policy Memo 097 dated June 4, 1986

**WINDPIPES:**

This term includes larynx, trachea, and bronchi.

**WINE FLAVORED OR WINE CURED:**

Product must have enough wine to give a wine flavor characteristic to the product.

**WINE IN MEAT AND POULTRY PRODUCTS:**

Meat and poultry products formulated with cooking wine may not declare "Cooking Wine" on the label. Wine must be shown as Wine, Burgundy Wine, Sauterne Wine, etc., on the label. The ingredients of cooking wines are not required to be sublisted.

**WON TON SOUP, MEAT:**

Product must contain at least 3% cooked meat or 5% meat.

**WON TON SOUP, POULTRY:**

Product must contain at least 2% cooked poultry meat. The kind name of the poultry must be shown in the product name per Section 381.117, e.g., "Chicken Won Ton Soup."